

REMARKS

Reconsideration of the application is respectfully requested.

Claims 27-78 are pending.

Rejection under 35 USC Section 112, 2nd par.

Claims 27-78 were rejected as being vague and confusing for reciting “a therapeutically effective amount” without specifying what the composition is effective to treat. Applicants respectfully traverse this rejection.

Applicants have discovered that “separated and purified, or synthetic procyandin oligomer” may be used for therapeutic applications and as such are entitled to broadly claim pharmaceutical compositions. Applicants could not find any pertinent law to suggest to the contrary. In fact, it has been a long standing practice of the USPTO to grant patent claims reciting pharmaceutical compositions comprising an “effective amount” without requiring recitation of the condition to be treated. Applicants therefore respectfully request withdrawal of the rejection.

Rejection under 35 USC Section 112, 1nd par.

Claims 27-78 were rejected for failing to meet the enablement requirement. Examiner states that it would require undue experimentation to prepare pharmaceutical compositions because the claims recite “therapeutically effective amount” but do not recite condition or disease to be treated. Applicants respectfully traverse the rejection.

Applicants respectfully submit that a person of skill in the art can prepare pharmaceutical compositions of claims 27-78 using the guidance in the specification and the skill known in the art. Moreover, as noted above, it has been a standard practice of the USPTO to allow claims reciting pharmaceutical compositions comprising an “effective amount” without requiring recitation of the condition to be treated. Applicants therefore respectfully request withdrawal of the rejection.

Rejection under 35 USC Section 102

Claims 27-47, 55-61 and 67-75 are rejected as being anticipated by US Patent No. 5,211,944 to Tempesta [hereinafter “Tempesta”].

Referring to the structural formulas represented at columns 5-8 of Tempesta, the Examiner states that “Tempesta teaches use of proanthocyanidin polymers that may comprise the identical ‘flavenoid 3-ols linked together through common C(4)-(6) and /or C(4)-C(8)”’ and that “the reference teaches the proanthocyanidin polymers having 2-30 flavenoid units in treating respiratory virus infections used in a ‘therapeutically effective’ amount” (emphasis added).

Applicants respectfully submit that Tempesta does not anticipate the present invention because its does not explicitly disclose pharmaceutical compositions comprising the subgenus of compounds recited in claims 27-30, 33-37, 40-44, 47, 55-58, 61, 67-70, and 73-75 or the species recited in claims 31, 32, 38, 39, 45, 46, 59, 60, 71 and 72. Under the U.S. Patent Law, a disclosure of a genus which does not explicitly disclose a subgenus or a species does not anticipate the subgenus or the species unless the genus is small (*see e.g.* Chisum on Patents, § 3.02[2][b]).

Tempesta discloses a large and diverse genus of polyphenol compounds termed proanthocyanidins. While the term “proanthocyanidin” (Tempesta) and the term “procyanidin” (Applicants’ claims) appear similar, they are neither synonymous nor interchangeable as shown below.

Proanthocyanidins of Tempesta are polymers represented by the structural formulas I-IV (cols. 6-8), wherein each monomeric unit contains any one of many hydroxyl (OH) group combinations, *i.e.*, (1) the number of OH groups on the A ring may be 1-3, on the B ring may be 1-3, and on the C ring may be 0 or 1; and (2) the OH groups may be located on various carbon (C) atoms of the A, B, and C rings. Adding further to the diversity, the monomeric units in Tempesta’s proanthocyanidins may be connected *via* single or double linkages (col. 9, lines 12-13) and may be derivatized, for example, esters, ether and oxonium derivatives are included (col. 6, lines 22-25).

Depending on the number and location of the OH groups on the A, B and C rings, the genus of proanthocyanidins contains many structurally and functionally distinct subgroups, *i.e.*, subgenera. Non-exhaustive examples of proanthocyanidin subgroups are listed below:

1. prodelphinidins are proanthocyanidins containing OH groups on 3, 5, 7, 3’,4’,5’ C atoms of each monomeric unit;
2. propelargonidins are proanthocyanidins containing OH groups on 3, 5, 7, 4’ C atoms of each monomeric unit;

3. profisetinidins are proanthocyanidins containing OH groups on 3, 7, 3',4' C atoms of each monomeric unit;
4. prorobinetinidins are proanthocyanidins containing OH groups on 3, 7, 3',4', 5' C atoms of each monomeric unit;
5. proteracacinidins are proanthocyanidins containing OH groups on 3, 7, 8, 4' C atoms of each monomeric unit;
6. promelacacinidins are proanthocyanidins containing OH groups on 3, 7, 8, 3',4' C atoms of each monomeric unit;
7. procassininidins are proanthocyanidins containing OH groups on 7, 4' C atoms of each monomeric unit;
8. probutinidins are proanthocyanidins containing OH groups on 7, 3',4' C atoms of each monomeric unit;
9. procyanidins are proanthocyanidins containing OH groups on 3, 5, 7, 3',4' C atoms of each monomeric unit;
10. mixed proanthocyanidins (containing more than one type of monomeric units);
11. A-type proanthocyanidins (containing double linkages).

Applicants enclose herewith a review article by Ferreira and Slade, Oligomeric Proanthocyanidins: naturally occurring O-heterocycles, *Nat. Prod. Rep.* (2002) 19: 517-541, which illustrates the large size and diversity of Tempesta's proanthocyanidins (Tab 1).

As shown above, procyanidins are one of the many subgroups of proanthocyanidins, i.e., procyanidins represent a subgenus of proanthocyanidins. Under the U.S. Patent Law, a disclosure of a genus does not anticipate a subgenus (or a species within the genus) unless the genus is small. As shown above, the genus of proanthocyanidins encompasses an extremely large number of compounds.

Because the genus of proanthocyanidins is huge, and Tempesta fails to expressly disclose the subgenus of procyanidins recited in Applicants' claims 27-30, 33-37, 40-44, 47, 55-58, 61, 67-70, and 73-75, or the procyanidin species B-2 and B-5 recited in Applicants' claims 31, 32, 38, 39, 45, 46, 59, 60, 71 and 72, Tempesta cannot anticipate these Applicants' claims.

Tempesta's examples (col. 14, line 14 to col. 18, line 10) are also not anticipatory because both Polymer A (originating from plant *Croton lechleri*) and Polymer B (originating from plant *Calophyllum inophyllum*) are mixtures of compounds that were not fully

characterized. This is evident from the disclosure at col. 17, lines 1-3 and 7-10, where Polymer A is said to contain oligomers with 2 to 11 units and have an average molecular weight of 2,100 daltons. Similarly, Polymer B is also a mixture of compounds, which contains oligomers ranging from 5 to 16 units (col. 18, line 1) and molecular weight average of 3000 daltons (col. 17, lines 65-68).

In summary, because Tempesta fails to teach “separated and purified, or synthetic procyanidin oligomer,” “separated and purified, or synthetic B-2 procyanidin,” or “separated and purified, or synthetic B-5 procyanidin” as required by Applicants’ claims 27-47, 55-61 and 67-75, withdrawal of the rejection is believed to be in order and is respectfully requested.

Moreover, there is no suggestion in Tempesta to select the above procyanidin subgenus or species and prepare pharmaceutical compositions. *See* USPTO’s Guidelines for the Examination of Claims Directed to Species of Chemical Compositions Based upon a Single Prior Art Reference (MPEP, Section 2144.08, II A 4(c)).

Applicants respectfully request withdrawal of the rejection under 35 U.S.C. Section 102.

Double Patenting Rejection

Enclosed herewith is a Terminal Disclaimer over U.S. Pat. No. 6,479,539.

Claims 27-61 and 67-77 are rejected as unpatentable over claims 1-11 of the U.S. Pat. No. 6,747,059 [“the ‘059 patent”]. Applicants respectfully traverse the rejection on several grounds. First, the present claims directed to pharmaceutical compositions are patentably distinct from the claims of the ‘059 patent directed to method of treatment; in fact, the USPTO routinely restricts such claims as patentably distinct on the ground that the product can be used in a materially different process and that the process can be practiced with a materially different product. Second, the effective filing date of the ‘059 patent is after the effective filing date of the present application, hence, if allowed, the present claims will expire before the expiration date of the ‘059 patent. Hence, there will be no unjustified extension of the “right to exclude,” which is the primary reason why the courts created the doctrine of obviousness-type double patenting. Applicants have found no court decisions suggesting that, in the absence of unjustified extension of the “right to exclude,” “prevent[ing] possible harassment by multiple assignees,” is sufficient to require a terminal disclaimer. Withdrawal of the rejection is respectfully requested.

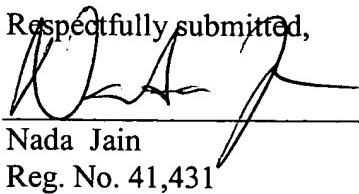
Claims 27-61 and 67-77 are rejected as unpatentable over claims 1-11 of the U.S. Pat. No. 6,524,630 [“the ‘630 patent”]. Applicants respectfully traverse the rejection on several grounds. The claims of the present application and the ‘630 patent are patentably distinct; the ‘630 patent claims recite compositions containing two components: (i) an acetyl salicylic acid and (ii) procyanidin; it would not be obvious to eliminate one of the required components (acetyl salicylic acid) from the ‘630 patent claims. Moreover, the effective filing date of the ‘059 patent is after the effective filing date of the present application, hence, if allowed, the present claims will expire before the expiration date of the ‘630 patent. Hence, there will be no unjustified extension of the “right to exclude,” which is the primary reason why the courts created the doctrine of obviousness-type double patenting. Withdrawal of the rejection is respectfully requested.

Claims 27-78 are rejected as unpatentable over claims 1-18 of the U.S. Pat. No. 5,712,305 [“the ‘305 patent”]. Applicants respectfully traverse the rejection. The present claims directed to pharmaceutical compositions are patentably distinct from the claims of the ‘059 patent directed to method of treatment; in fact, the USPTO routinely restricts such claims as patentably distinct on the ground that the product can be used in a materially different process and that the process can be practiced with a materially different product. Withdrawal of the rejection is respectfully requested.

CONCLUSION

In view of the above remarks, Applicants believe that the application is now in condition for allowance. A notice to that effect is respectfully requested.

Date: April 22, 2005

Respectfully submitted,

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Oligomeric proanthocyanidins: naturally occurring O-heterocycles



Daneel Ferreira * and Desmond Slade

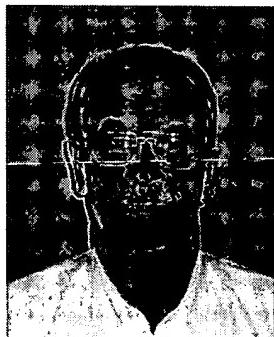
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Received (in Cambridge, UK) 30th April 2002
First published as an Advance Article on the web 17th July 2002

Covering: January 1999 to December 2001. Previous review: 2000, 17, 193.

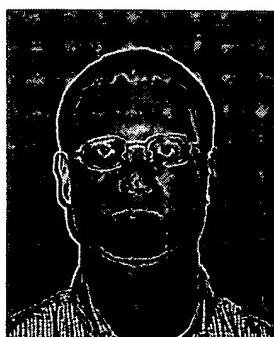
This review covers the flavan-3-ols (catechins), flavan-4-ols/flavan-3,4-diols (leucoanthocyanidins), A-type proanthocyanidins, B-type proanthocyanidins including the procyanidins, prodelphinidins, propelargonidins, proteracacinidins, promelacacinidins, procassiniidins, probutinidins, and non-proanthocyanidins with flavan-3-ol constituent units. Newly isolated proanthocyanidins, structure elucidation, syntheses, HPLC/MS analysis, NMR/conformational analysis, and the effects of proanthocyanidins on human nutrition and health are reported. The literature from January 1999 to December 2001 is reviewed, and 130 references are cited.

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Daneel Ferreira

Daneel Ferreira graduated from the University of Pretoria, South Africa in 1964. He completed the BSc (Hons.) and MSc programmes of the Chemistry Department, University of the Orange Free State, Bloemfontein, South Africa through part time studies. In 1969 he was appointed as Technical Assistant in the Chemistry Department at UOFS, obtained the DSc degree in Organic Chemistry in 1973 and progressed to the ranks of Professor of Organic Chemistry in 1985. He spent 1977 as a Visiting Lecturer at Imperial College, London where he worked under the supervision of the late Sir Derek Barton. His main area of research is in the study of the chemistry of flavonoids and proanthocyanidins where he focusses on structure elucidation (up to the tetraflavanoid level) via physical methods, especially NMR and CD, semi-synthesis of oligomers, stereoselective syntheses of monomeric precursors, and the development of general methodologies to manipulate the molecular backbone of the C₆·C₃·C₆ unit. He was invited to establish a Research Unit for Polyphenol- and Synthetic Chemistry at UOFS by the Foundation for Research Development, Pretoria and was duly appointed as Director in 1990. He held this position until 1998 before joining the Thad Cochran National Center for Natural Products Research, University of Mississippi in 1999 as Visiting Scholar. He is currently a Principal Scientist in the Center where he continues with the endeavours into the Chemistry of Natural Products.



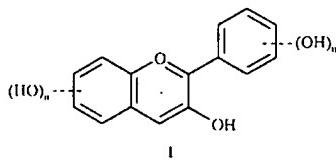
Desmond Slade

Desmond Slade graduated from the University of Stellenbosch, South Africa in 2000, where he obtained his PhD (Chemistry) on the chemical characterization of the interdigital secretion of the black wildebeest under the supervision of Professor Ben V. Burger. He started as a Postdoctoral Research Associate at the National Center for Natural Products Research, University of Mississippi at the end of 2000, working on the synthesis of antimalarial 8-aminoquinolines, under the supervision of Dr Daneel Ferreira.

- 6 HPLC/MS analysis of proanthocyanidins
- 7 NMR/conformational analysis of proanthocyanidins
- 8 Effects of proanthocyanidins on human nutrition and health
- 9 Acknowledgements
- 10 References

1 Introduction

The oligomeric and polymeric proanthocyanidins (syn. condensed tannins) constitute one of the most ubiquitous groups of all plant phenolics.^{1–5} Leucoanthocyanidins are monomeric compounds which produce anthocyanidins **1** by cleavage of a C–O bond on heating with mineral acid. Proanthocyanidins are oligomers/polymers which give anthocyanidins by cleavage of a C–C bond under strongly acidic conditions in the presence of molecular oxygen. Together with the bi- and tri-flavonoids they represent the two major classes of complex C₆C₃C₆ secondary metabolites. The bi- and tri-flavonoids⁶ are products of oxidative coupling of flavones, flavonols, dihydroflavonols, flavanones, isoflavones, aurones, chalcones, and 2-benzylbenzofuranones^{7–9} and thus consistently possess a carbonyl group at C-4 or its equivalent in every constituent flavanyl unit. The proanthocyanidins, on the contrary, usually originate by coupling at C(4) (C-ring) of an electrophilic flavanyl unit, presumably generated from a flavan-3,4-diol⁴ or a flavan-4-ol² most commonly to C(8) or C(6) (A-ring) of a nucleophilic flavanyl unit, e.g. a flavan-3-ol. Compounds possessing at least one flavan or flavan-3-ol constituent unit constitute the subject of this report. The nomenclature system proposed by Hemingway¹⁰ and extended by Porter² is applied consistently.



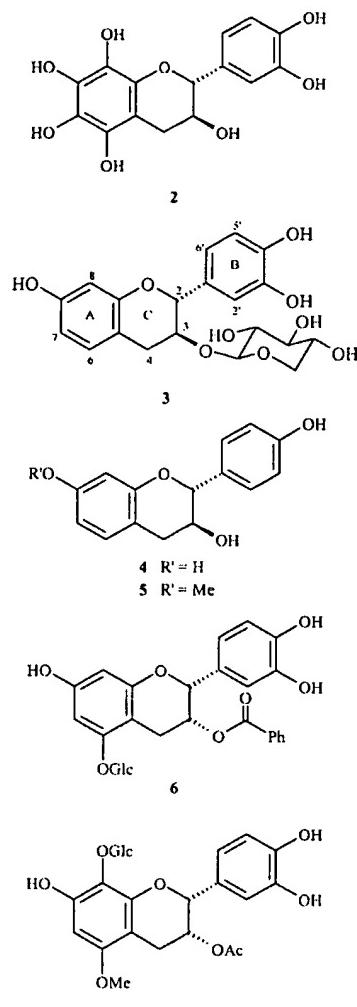
The proanthocyanidins have recently attracted a considerable amount of attention in the fields of nutrition, health and medicine. This is the result of a rapidly growing body of evidence suggesting that the proanthocyanidins may act as potent antioxidants and/or modulate key biological pathways *in vivo* in mammals.¹¹

2 Flavan-3-ols and flavan-3,4-diols/flavan-4-ols

Owing to the presumed key role of the flavan-3-ols (catechins) as nucleophilic chain-terminating units and of flavan-3,4-diol/flavan-4-ols (leucoanthocyanidins) as electrophilic chain-extender units in proanthocyanidin biosynthesis,⁴ these three classes of compounds are also discussed.

2.1 Flavan-3-ols

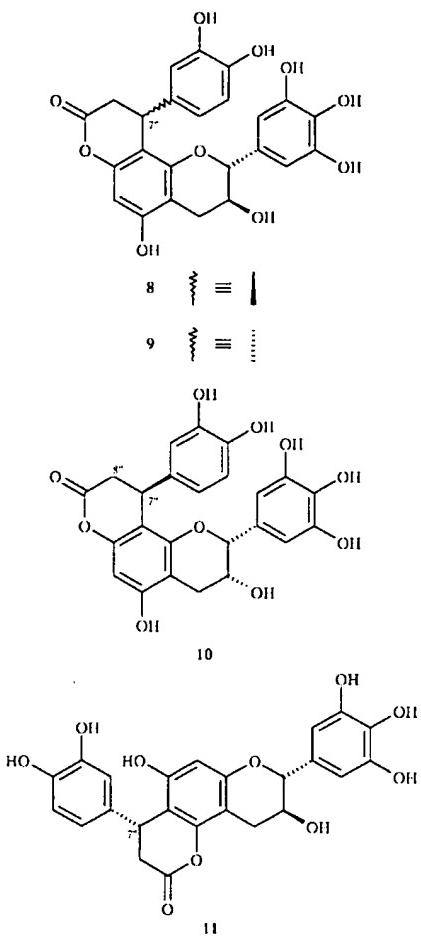
One flavan-3-ol with a new hydroxylation pattern, (+)-3',4',5,6,7,8-hexahydroxyflavan-3-ol **2** (elephantorrhizol) was identified in *Elephantorrhiza goetzei*.¹² Its absolute configuration was assumed to be 2*R*,3*S*. A number of new flavan-3-ol derivatives were also reported. These are the fisetinolid-3-*O*- β -D-xylopyranoside, anadanthoside **3** from the bark of *Anadenathera macrocarpa*,¹³ (2*R*,3*S*)-guibourtinol **4**, isolated for the first time from a natural source (*Cassia abbreviata*),¹⁴ its 7-*O*-methyl derivative **5** from *Crinum bulbispernum* Milne,¹⁵ epicatechin-5-*O*- β -D-glucosyl-3-benzoate **6** from *Celastrus orbiculatus*,¹⁶ and 3-acetyl-5-methoxy-7,3',4'-trihydroxy-8-*O*-glucoside-flavan-3-ol, barbatoflavan **7** from *Campanula barbata*.¹⁷



It should be emphasized that the absolute configurations of the C(2) and C(3) stereocentres were not assessed for compounds **3**, **5**, and **7**. This may conveniently be done by circular dichroism. The CD curves of flavan-3-ols exhibit two Cotton effects for the ¹La and ¹Lb transitions in the 240 and 280 nm regions, respectively.^{18–20} Analogues with 2*R* and 2*S* absolute configurations gave negative and positive Cotton effects, respectively in the 280 nm region. The sign of the Cotton effect of the ¹La transition at ca. 240 nm is consistently opposite to that at longer wavelength.

The group of naturally occurring flavan-3-ols with an additional C₆C₃ unit linked to the A-ring was extended by identification of four new analogues, apocynins A–D **8–11** from the leaves of *Apocynum venetum*.²¹ Their structures were determined by spectral analyses and the absolute configuration at C-7" was established via the Cotton effects near 235 nm in their CD spectra. These compounds, which are based on gallocatechin (**8**, **9** and **11**) and epigallocatechin **10**, exhibited hepatoprotective activity against D-galactosamine (D-GalN)/tumor necrosis factor- α (TNF- α)-induced cell death in primary cultured mouse hepatocytes.

A considerable number of papers dealing with the synthesis or chemical conversions of flavan-3-ols have been published. Among these are the development of a synthetic protocol towards the four diastereoisomers of flavan-3-ols with the typical hydroxylation patterns of naturally occurring analogues.^{14,20} This was achieved by selecting an acid-sensitive protecting



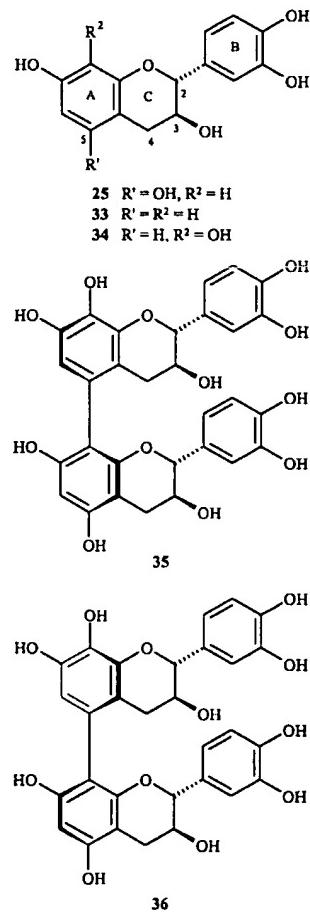
group for the phenolic functionalities in the previously developed protocol.²² The method is based on the asymmetric dihydroxylation of 1,3-diarylpropenes and subsequent acid-catalyzed cyclization to give the flavan-3-ol diastereoisomers in high yield and in essentially enantiopure form (see ref. 1 for a summary).

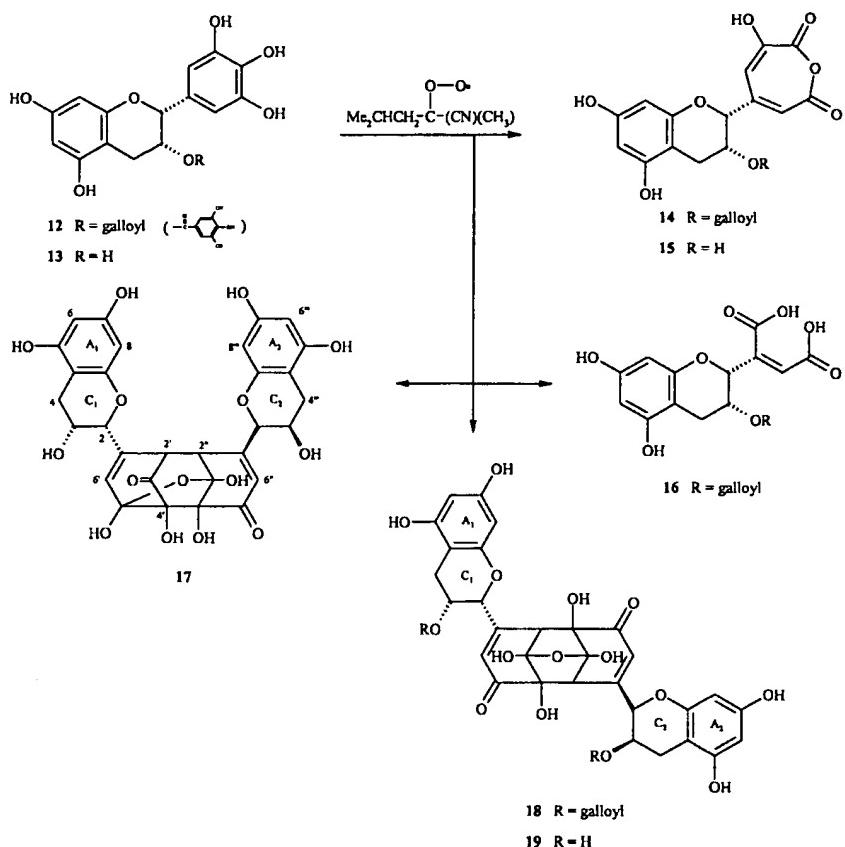
Two important papers focusing on the antioxidant chemistry of the green tea catechins (−)-epigallocatechin gallate (EGCG) 12 and (−)-epigallocatechin (EGC) 13 were published.^{23,24} The identification of oxidation products formed by reactions of these flavan-3-ols with biologically relevant oxidants could provide information regarding the specific mechanisms of antioxidant reactions. Separate treatment of EGCG 12 and EGC 13 with peroxy radicals generated by thermolysis of the initiator 2,2'-azobis(2,4-dimethylvaleronitrile) (AMVN) in oxygenated acetonitrile gave the oxidation products 14–19 indicated in Scheme 1. The formation of products 14 and 15 was explained *via* the mechanism shown in Scheme 2. Thus, initial one-electron oxidation of EGCG/EGC by the peroxy radical generates the phenoxyl radical of type 20 which is susceptible to reaction with a second peroxy radical. The unstable AMVN adduct 21 is then susceptible to oxygen “insertion” leading to compounds 14 and 15 with their enlarged B-rings. For the formation of compounds 18 and 19 the phenoxyl radical 22 reacts with a second EGCG/EGC molecule to form the dimeric radical 23 (Scheme 3). This is trapped by a second peroxy radical to form the unstable adduct 24 which is susceptible to rearrangement *via* heterolytic cleavage of the peroxide bond. The formation of compound 17 was explained by a mechanism slightly different from the one depicted in Scheme 3 (see ref. 24). These results also settled the controversy regarding the oxid-

ation site of EGCG since it unambiguously indicated that the principal oxidation site is the pyrogallol-type B-ring and not the same functionality of the 3-*O*-galloyl moiety. (However, it should be noted that the stereochemistry of the A₂C₂-units in compounds 17 and 18/19 was incorrectly shown in the original papers.^{23,24})

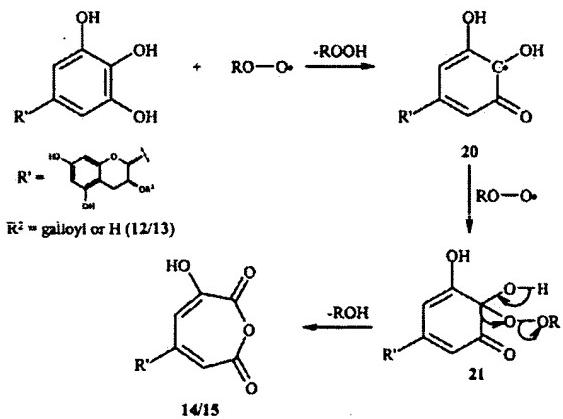
In order to study the formation of phenoxy radicals on either the A- or B-ring by photo-oxidation or H-abstraction, catechin 25 was selectively protected at either its A- or B-ring phenolic functionalities (Scheme 4).²⁵ Methylation with dichlorodiphenylmethane protected the B-ring catechol group to give 26 in 20% yield. This compound was partially methylated with dimethyl sulfate (1 mole eq.) to give a mixture of A-ring methylated analogues 27–29. Deprotection *via* hydrogenolysis over Pd(OH)₂/MeOH of the purified compounds gave the A-ring O-methyl ethers 30–32 which served as appropriate models for, respectively, A- and B-ring phenoxy radical studies. The authors of this paper apparently overlooked a similar approach proceeding in better yields which was published more than 10 years ago.²⁶

Mushroom tyrosinase as polyphenol oxidase (PPO) source was recently utilized to construct the biaryl bond in the flavan-3-ols, catechin 25, fisetinidol 33 and mesquitol 34.²⁷ The catechol-type B-ring in compounds 25 and 33 are readily susceptible to oxidation to an *o*-quinone moiety which is then susceptible to nucleophilic addition with phenolic nucleophiles like phloroglucinol. Mesquitol 34 with its pyrogallol-type A-ring is more susceptible to quinone formation at this ring hence leading to aryl–aryl bond formation at C(5). This method was successfully employed to synthesize the mesquitol-(5→8)-catechin atropisomers 35 and 36 which were previously isolated from *Prosopis glandulosa*.²⁸





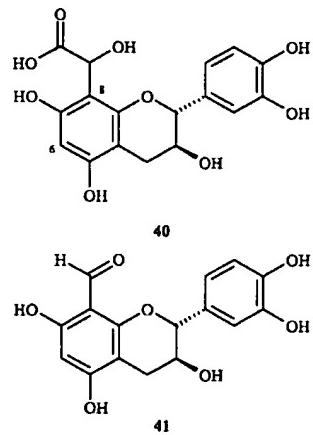
Scheme 1 Oxidation products of EGCG 12 and EGC 13.



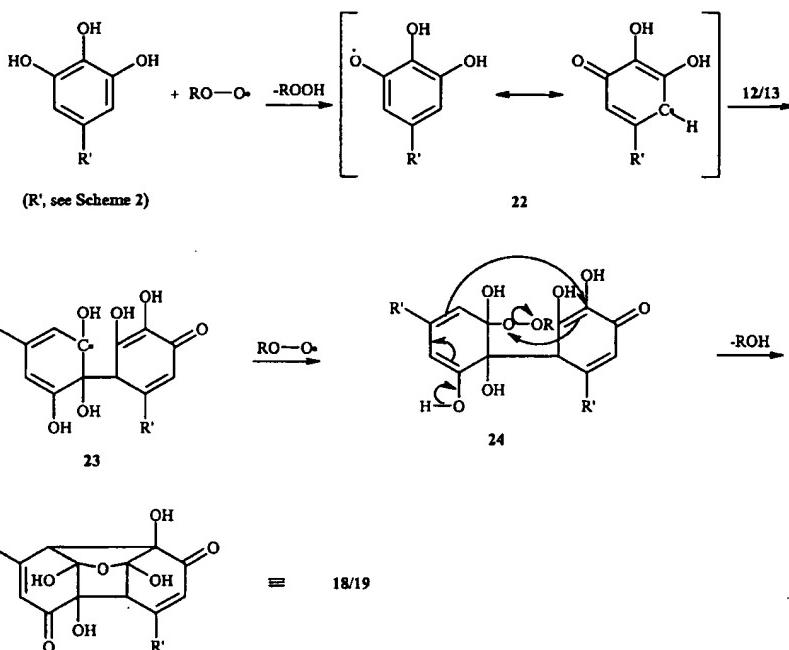
Scheme 2 Proposed mechanism for the formation of compounds 14 and 15.

Considerable effort has been focused on the reaction of catechin 25 and epicatechin [C(3) diastereoisomer of 25] with electrophilic reagents that may mimic the chemistry which is involved in the color changes produced during storage of red wine and grape-derived foods.^{29–35} The principles involved are demonstrated in Scheme 5 for condensation between catechin 25 and glyoxylic acid.^{30,31,33} Thus, treatment of catechin 25 with glyoxylic acid in aqueous ethanol afforded a mixture of the colorless bis-catechins, e.g. 37, bridged by a carboxymethine functionality via a process of two successive electrophilic aromatic substitution reactions. These compounds were gradually transformed via dehydration into yellowish pigments of type 38 which were susceptible to oxidation into the coloured xanth-

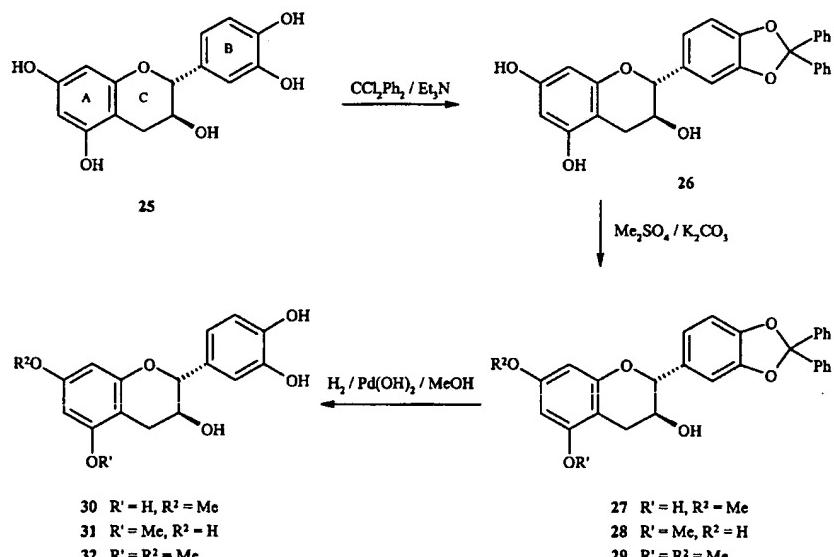
ylium salts of type 39. It was later also demonstrated³⁵ that the initially formed condensation products, e.g. the catechin analogue 40, were susceptible to acid-catalyzed loss of formic acid to give formyl derivatives of type 41. Similar principles also govern the reactions of the flavan-3-ols with other electrophilic reagents like acetaldehyde²⁹ and furfural,³³ and also in the acetaldehyde-induced condensation of epicatechin and malvidin 3-*O*-glucoside.³⁰



An interesting new group of C-4 substituted flavan-3-ol derivatives were obtained from the acid-catalyzed degradation of the polymeric proanthocyanidin fraction of grape origin in the presence of cysteamine.³⁶ The new derivatives, 4β-(2-aminoethylthio)epicatechin 42, 4β-(2-aminoethylthio)epicatechin 3-*O*-gallate 43 and 4β-(2-aminoethylthio)catechin 44 possess a



Scheme 3 Proposed mechanism for the formation of compounds 18 and 19.

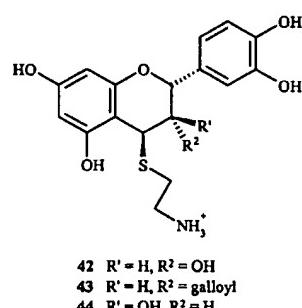


Scheme 4 Synthesis of selectively methylated catechin.

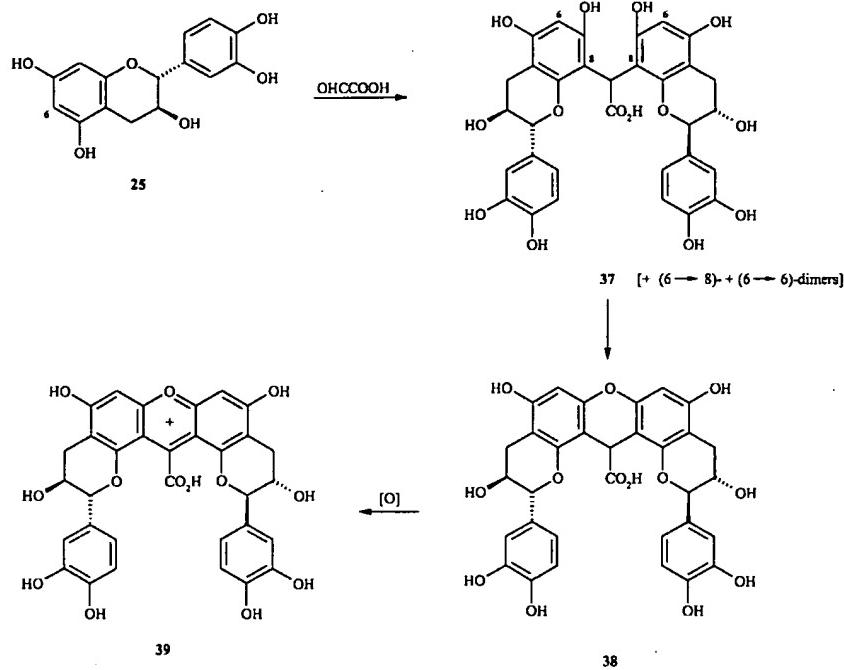
C-4 aminoethylsulfanyl functionality which facilitates their isolation from complex mixtures by cation-exchange gels or resins. This thus represents a method to efficiently obtain valuable antioxidant prototypes from otherwise wasted polymers from renewable sources.

A process for the preparation of 4-deutero- or 4-tritio-(*-*)-epigallocatechin 3-*O*-gallate was patented.³⁷ Treatment of the octa-*O*-acetyl derivative of (*-*)-epigallocatechin 3-*O*-gallate 12 with NBS and AIBN afforded the 4-bromo derivative. This was treated with NaB²H₄ or NaB³H₄ which affected simultaneous reduction of the C-Br bond and deacetylation to form the 4-deutero or 4-tritio analogue 45. However, it is not clear if and how the gallate ester moiety survived the de-esterification process.

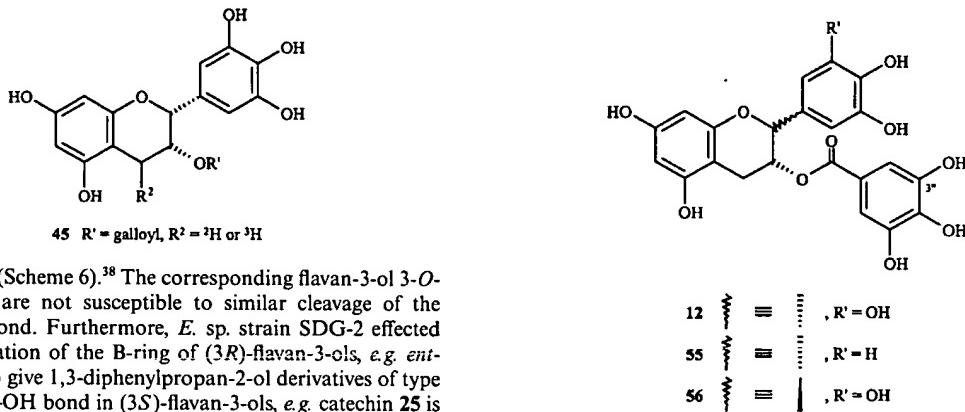
The human intestinal bacterium, *Eubacterium* (*E.*) sp. strain SDG-2, cleaves the C-rings of (*3S*)- and (*3R*)-flavan-3-ols, e.g.



catechin 25, *ent*-epicatechin 46, and *ent*-catechin 48, epicatechin 49 as well as *ent*-gallocatechin 52 and epigallocatechin 13 to give the corresponding 1,3-diphenylpropan-2-ol derivative,

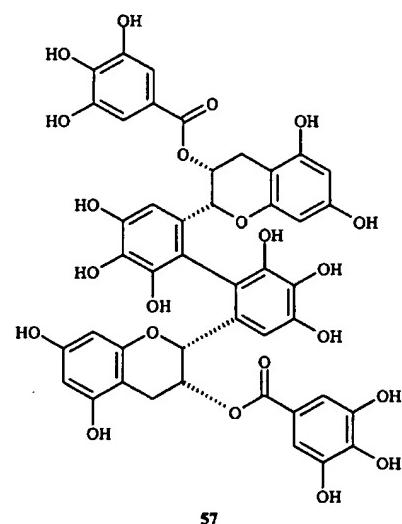


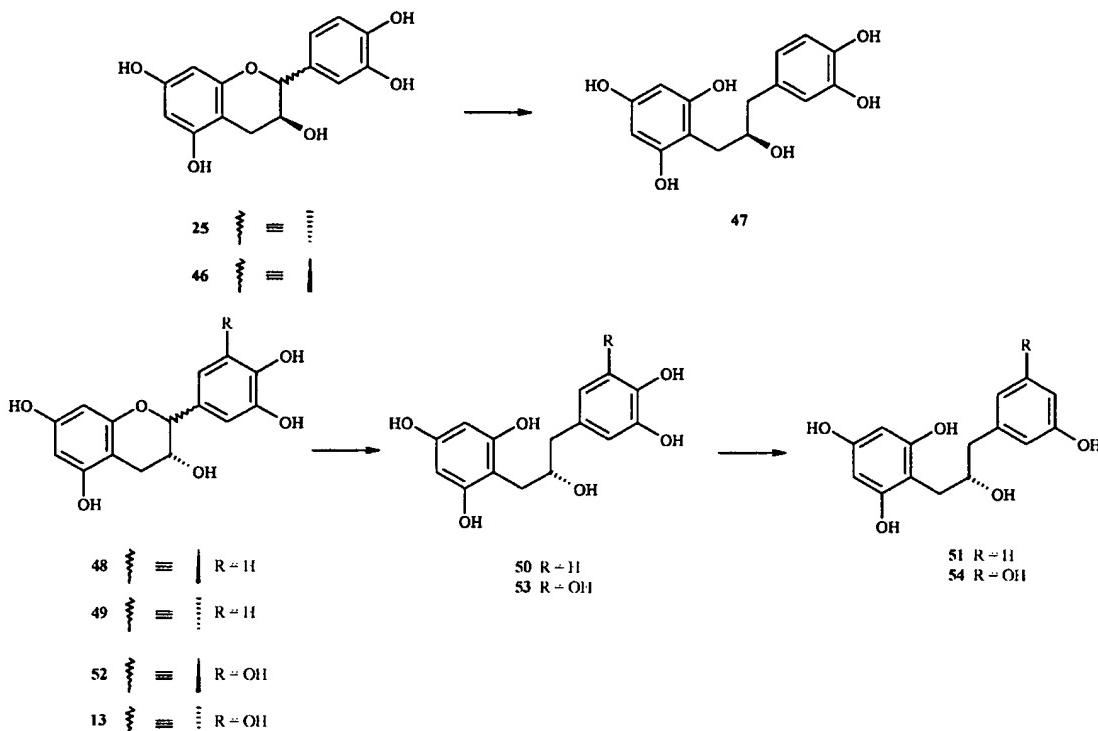
Scheme 5 Proposed mechanism for the formation of xanthylium salt 39 from colorless dimer 37.



e.g. 47 and 50 (Scheme 6).³⁸ The corresponding flavan-3-ol 3-*O*-gallate esters are not susceptible to similar cleavage of the etherocyclic bond. Furthermore, *E. sp.* strain SDG-2 effected 4'-dehydroxylation of the B-ring of (3*R*)-flavan-3-ols, e.g. *ent*-catechin 48, to give 1,3-diphenylpropan-2-ol derivatives of type 51. The C(4')-OH bond in (3*S*)-flavan-3-ols, e.g. catechin 25 is stable under similar conditions. The sequence 48/49 → 50 → 51 was confirmed by incubation of the 1,3-diphenylpropan-2-ol 50 which gave the deoxygenated derivative 51. The gallicatechins 52 and 13 were converted into the 4'-deoxy compound 54, though an intermediate of type 53 could not be detected.

Green tea polyphenols (catechins) are well known chemopreventive agents with a variety of biological effects such as cholesterol lowering activity.³⁹ It was recently demonstrated⁴⁰ that epigallocatechin 3-*O*-gallate (EGCG) 12, epicatechin 3-*O*-gallate (ECG) 55, *ent*-gallicatechin 3-*O*-gallate (*ent*-EGC) 56 and theasinensin A 57 exhibited potent and selective inhibition of rat squalene epoxidase (SE), a rate-limiting enzyme of cholesterol biogenesis. The 3"-*O*-methyl derivatives of compounds 12, 55 and 56, i.e. the major metabolites of orally administered 12, 55 and 56, showed as potent SE inhibition as EGCG 12. Flavan-3-ols without the 3-*O*-gallate functionality and with catechol-type B-rings did not show significant enzyme inhibition. Enzyme inhibition is postulated to involve specific binding of the flavan-3-ol to the enzyme, and by scavenging reactive oxygen species required for the mono-oxygenase reaction. It was also demonstrated that the pyrogallol-type functionality in flavan-3-ols, e.g. EGCG 12, was a prerequisite for inducing apoptosis in human histiocytic lymphoma U937 cells.⁴¹

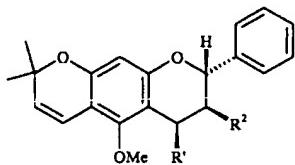




Scheme 6 Metabolism of flavan-3-ols by *Eubacterium* sp. strain SDG-2.

2.2 Flavan-3,4-diols/flavan-4-ols

One new flavan-3,4-diol derivative **58** (3β-methoxyxuulanin) and two flavan-4-ol derivatives **59** (xuulanin) and **60** (4β-demethylxuulanin-4β-ethyl ether) were identified from the stem bark of *Lonchocarpus xulul*.⁴² The indicated configurations are relative and the 4β-ethyl ether **60** presumably represents an artefact.



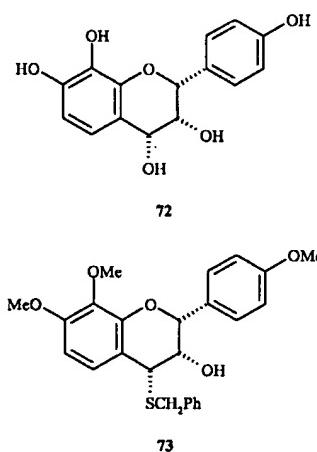
58 R' = R² = OMe
59 R' = OMe, R² = H
60 R' = OEt, R² = H

Flavan-3,4-diols are subject to facile conversion into flav-3-en-3-ols which are versatile precursors in flavonoid synthesis (Scheme 7).⁴³ Treatment of 4',7,8-tri-O-methylepitoritin-4α-ol **61** with PBr₃ in THF gave the 4β-bromoflavan-3-ol **62** which was susceptible to spontaneous dehydrobromination to give the flav-3-en-3-ol **63**. This compound existed in solution as the keto tautomer **64** and was isolated in an 80% yield. Reduction of flavan-3-one **64** with NaBH₄ afforded a diastereoisomeric mixture of 4',7,8-tri-O-methyloritin **66** and 4',7,8-tri-O-methylepitoritin **67** in ca. 70% overall yield. This represented the first synthetic access to the hitherto unknown oritin class of flavan-3-ols.

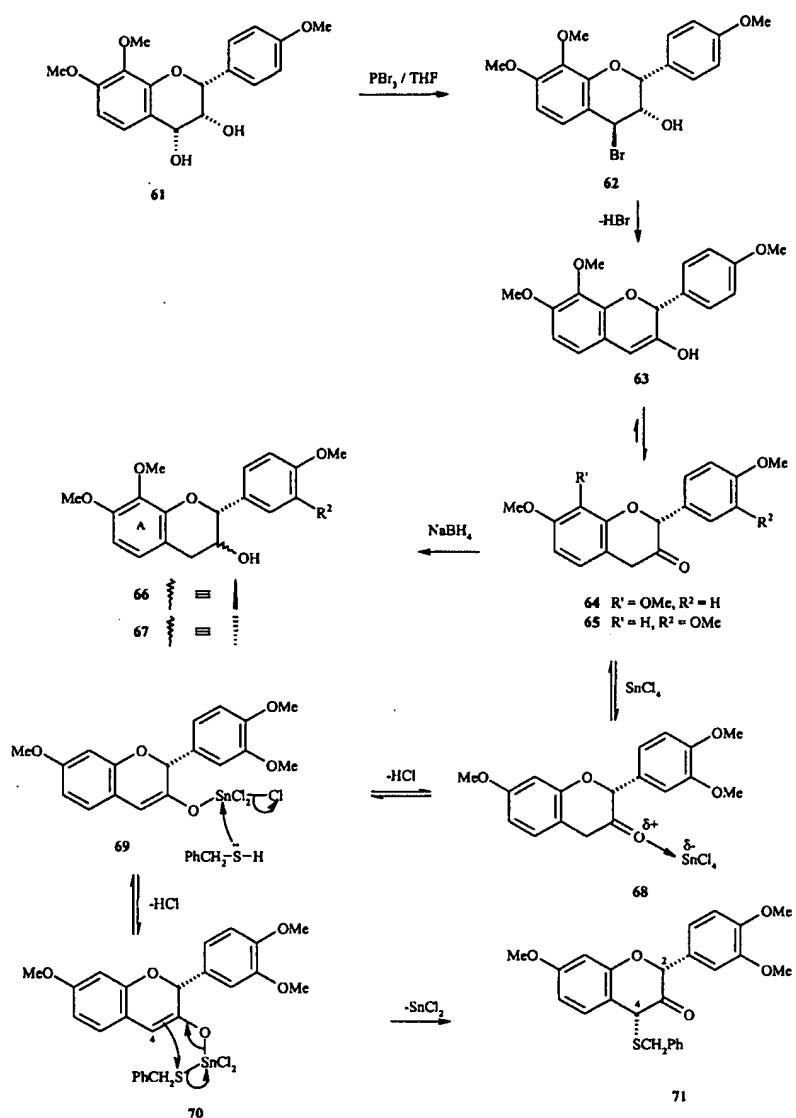
The flavan-3-one **65** was used to assess the feasibility of using its enolic tautomer as electrophile in flavonoid synthesis. Thus, treatment of **65** with benzyl mercaptan/tin(IV)chloride afforded the 2,4-cis-arylbenzylsulfanylflavan-3-one **71**. The Lewis acid catalyzed α-sulenylation of ketones involving a mercaptan,

i.e. “nucleophilic” sulfur is unprecedented. The formation of the 4-benzylsulfanylflavan-3-one **71** is presumably triggered by initial formation of complex **68** which equilibrates with the tin(IV)chloride enolate **69** under influence of the electron-rich A-ring. The tin(IV)enolate then complexes with benzyl mercaptan leading to “umpolung” of the nucleophilic properties of sulfur in intermediate **70**. The electrophilic sulfur in **70** is susceptible to intramolecular attack by the nucleophilic C(4) centre to give the 4-benzylsulfanylflavan-3-one **71**.

7,8-Dihydroxy-2,3-cis-3,4-cis-flavan-3,4-diols, e.g. the teracacidin **72**, and some of their all-cis (C-ring) oligomers are conspicuously stable.^{44,45} The electronic, stereochemical and conformational effects contributing to such stability were highlighted in a paper describing the synthesis and chemistry of the all-cis 4α-benzylsulfanylepitoritin **73**.⁴⁵

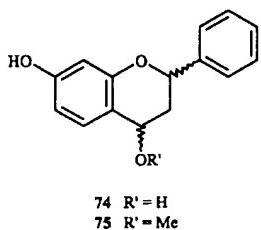


A series of flavan-4-ols, e.g. **74**, was conveniently prepared by metal hydride reduction of the corresponding flavanone.⁴⁶ The flavan-4-ols were converted into the 4-methoxyflavans, e.g. **75**,



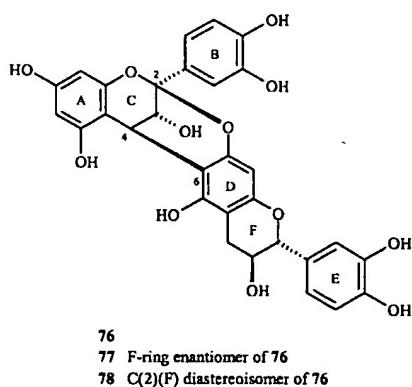
Scheme 7 Synthesis and conversion reactions of flavan-3-en-3-ols.

by acid-catalyzed solvolysis in methanol. Both these classes of compounds are currently being evaluated as anticancer drugs.

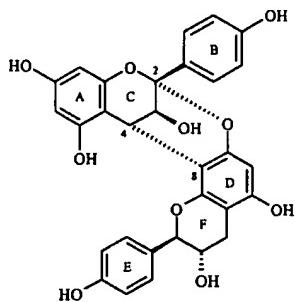


3 A-Type proanthocyanidins

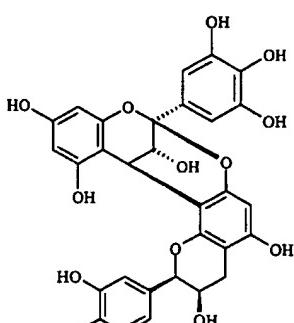
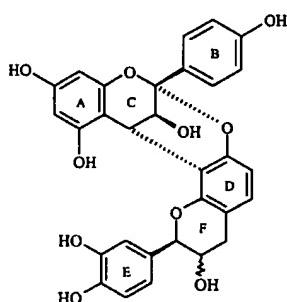
The A-type proanthocyanidins, with their unusual second ether linkage between an A-ring hydroxyl function of the bottom unit to C(2) of the T-unit, continued to receive considerable attention. Three new analogues with substantial activity against hyaluronidase were isolated from the water-soluble fraction of peanut skins.⁴⁷ These compounds are epicatechin-(2 β → 7,4 β → 6)-catechin 76, epicatechin-(2 β → 7,4 β → 6)-*ent*-catechin 77 and epicatechin-(2 β → 7,4 β → 6)-*ent*-epicatechin 78. Their structures were properly elucidated by NMR and chiroptical methods as well as by controlled chemical degradation using sodium cyanoborohydride in acidic medium.⁴⁸ ^{13}C NMR chemical shift rules to differentiate between (2 → 7,4 → 8)- and (2 → 7,4 → 6)-doubly linked hepta-*O*-methyl ethers of A-type proanthocyanidins were also proposed.



ent-Epiafzelechin-(2 α → 7,4 α → 8)-afzelechin **79** and *ent*-epiafzelechin-(2 α → 7,4 α → 8)-*ent*-afzelechin **80** were obtained from the root of *Prunus armeniaca*.⁴⁹ This paper, however, did not show structures for **79** and **80** and is also confusing as far as proper nomenclature,¹⁰ e.g. use of (-)-afzelechin instead of *ent*-afzelechin, is concerned. A separate investigation of the same natural source also indicated the presence of *ent*-epiafzelechin-(2 α → 7,4 α → 8)-epicatechin **81** and *ent*-epiafzelechin-(2 α → 7,4 α → 8)-catechin **82**.⁵⁰ For compound **81** the indicated structure again did not correspond to the name given for the DEF constituent unit. Epigallocatechin-(2 β → 7,4 β → 8)-epicatechin **83**, which exhibited potent antioxidant properties, was obtained from the leaves of *Dioecia lasiophylla*.⁵¹ This compound was independently also isolated from the wood of *Xanthoceras sorbifolia*.⁵²



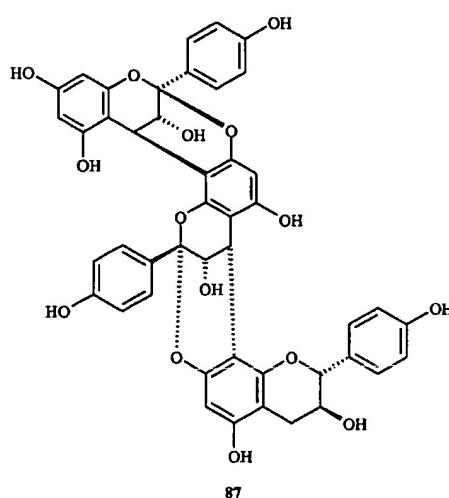
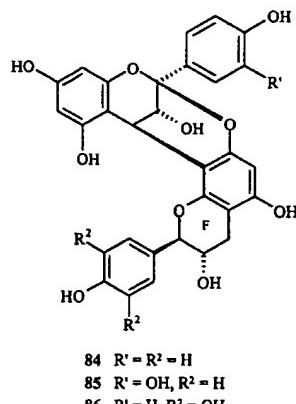
79
80 F-ring enantiomer of **79**



83

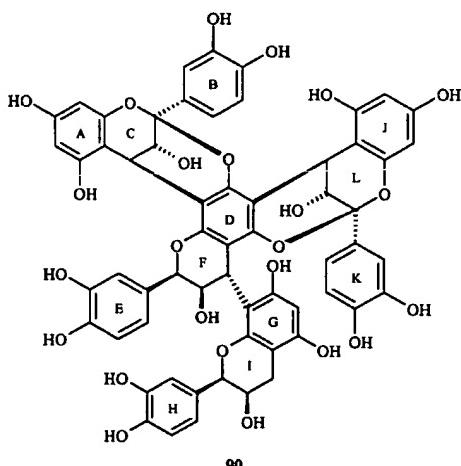
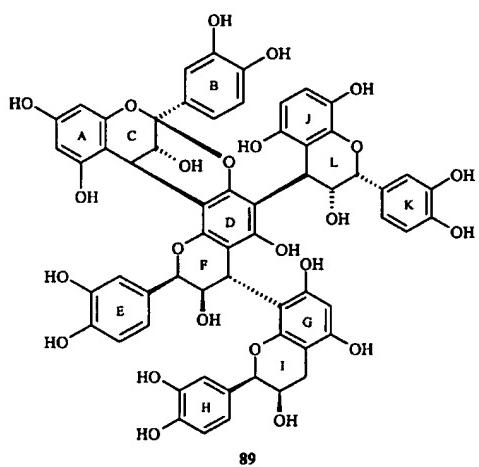
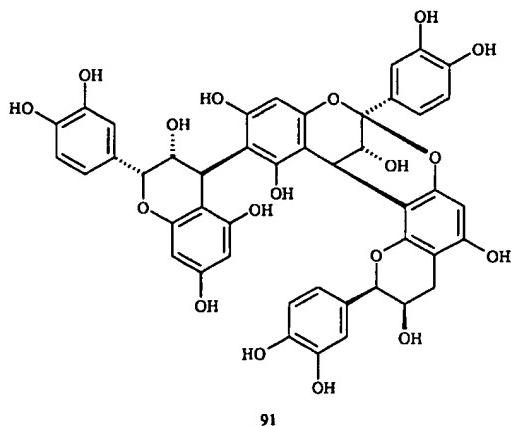
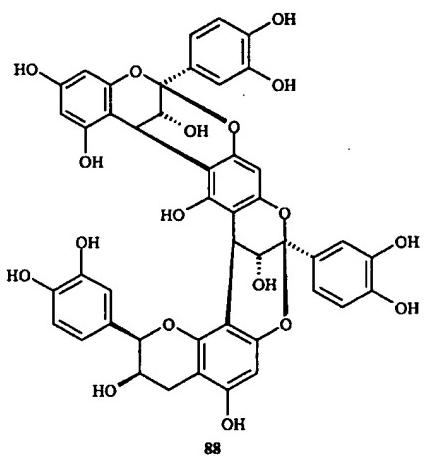
Geranins A–D, i.e. epiafzelechin-(2 β → 7,4 β → 8)-afzelechin **84**, epicatechin-(2 β → 7,4 β → 8)-afzelechin **85**, epiafzelechin-(2 β → 7,4 β → 8)-galatechin **86** and epiafzelechin-(2 β →

7,4 β → 8)-afzelechin-(2 β → 7,4 β → 8)-afzelechin **87** were identified from the roots of *Geranium niveum*.^{53,54} This plant is highly valued by the Tarahumara Indians for the treatment of gastrointestinal conditions. The geranins showed antiprotozoal activity when tested against axenically grown trophozoites of *Girardia lamblia* and *Entamoeba histolytica*. Geranin D **87** complements the rare series of trimeric A-type proanthocyanidins with two double linkages between constituent flavanyl moieties (see ref. 3). Valuable information regarding the conformation of the F-ring in geranin A **84** was also reported.⁵³



The trimeric epicatechin-(2 β → 7,4 β → 6)-epicatechin-(2 β → 7,4 β → 8)-epicatechin **88**, tetrameric epicatechin-(2 β → 7,4 β → 8)-[epicatechin-(4 β → 6)]-epicatechin-(4 β → 8)-epicatechin **89** (parameritannin A-1) and epicatechin-(2 β → 5,4 β → 6)-[epicatechin-(2 β → 7,4 β → 8)]-epicatechin-(4 β → 8)-epicatechin **90** (parameritannin A-2) were isolated from the bark of *Parmeria laevigata* Moldenke.⁵⁵ Analogues **89** and **90** are the first tetrameric A-type proanthocyanidins possessing a “branched” chain of constituent flavanyl units.

Cranberry (*Vaccinium macrocarpon* Ait.) fruit juice has been used traditionally for the treatment and prevention of urinary tract infections.⁵⁶ Its effectiveness was scientifically demonstrated by a randomized, double-blind placebo-controlled trial.⁵⁷ The attachment of *Escherichia coli*, the principal bacterial species responsible for urinary tract infection, is facilitated by fimbriae, which are proteinaceous fibers on the bacterial cell wall. Fimbriae produce specific adhesins that attach to specific oligosaccharide receptors on uroepithelial cells.⁵⁸ It



was recently demonstrated that trimeric A-type proanthocyanidins from Cranberry prevented adherence of P-fimbriated *E. coli* isolates from the urinary tract to cellular surfaces containing α -Gal($1 \rightarrow 4$) β -Gal receptor sequences similar to those on uroepithelial cells.^{56,59,60} The compounds that inhibited adherence were shown to be the known epicatechin-($2\beta \rightarrow 7,4\beta \rightarrow 8$)-epicatechin-($4\beta \rightarrow 8$)-epicatechin, epicatechin-($4\beta \rightarrow 8$)-epicatechin-($2\beta \rightarrow 7,4\beta \rightarrow 8$)-epicatechin and the new epicatechin-($4\beta \rightarrow 6$)-epicatechin-($2\beta \rightarrow 7,4\beta \rightarrow 8$)-epicatechin 91.⁶⁰

An interesting paper reported the conversion of B- into A-type proanthocyanidins *via* oxidation using 1,1-diphenyl-2-

picrylhydrazyl (DPPH) radicals under neutral conditions.⁶¹ Procyanidins B1 92 and B2 93 were converted into procyanidins A1 96 and A2 97, respectively, by oxidation with DPPH in ethanol (Scheme 8). The formation of 96 and 97 indicates that H(2) (C-ring) in the 4 β -substituted epicatechin ABC moiety is probably abstracted as a hydrogen radical following proton loss and one-electron oxidation at the C(4) (B-ring) phenolic functionality. The resulting *p*-quinomethanes 94 and 95 are then susceptible to ring closure *via* the 1,6-Michael addition indicated in Scheme 8. Indirect evidence for the intermediacy of a *p*-quinomethane of type 94 in the oxidative conversion of B- into A-type proanthocyanidins came from the oxidation of epigallocatechin 13 with the homogenate of banana fruit flesh polyphenol oxidase.⁶² Besides racemization at C(2), the oxidative conversion also gave the *retro*- α -hydroxydihydrochalcone 100 (Scheme 9), presumably *via* initial oxidation of EGC 13 to the *p*-quinomethane 98. Hydration then gave the unstable hemiacetal 99 which would equilibrate with the 1,3-diarylketone 100.

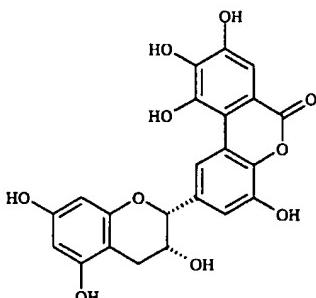
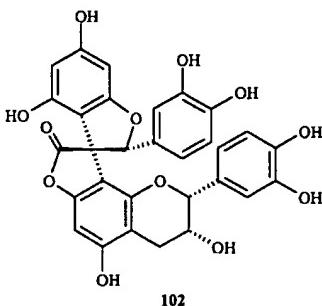
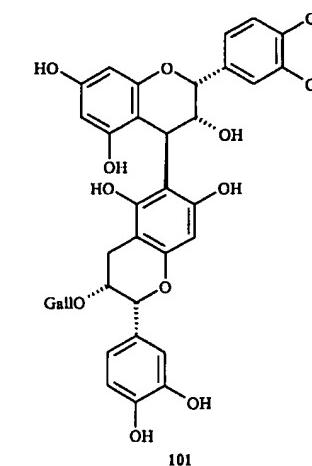
4 B-Type proanthocyanidins

Proanthocyanidins of the B-type are characterized by singly linked flavanyl units, usually between C(4) of the flavan-3-ol chain-extender unit and C(6) or C(8) of the chain-terminating moiety. They are classified according to the hydroxylation pattern(s) of the chain-extender unit(s) and several of the known classes were supplemented during the review period. A considerable number of papers also reported synthetic efforts which are leading to an increased level of understanding the intricate principles that govern the physico-chemical properties of these compounds.

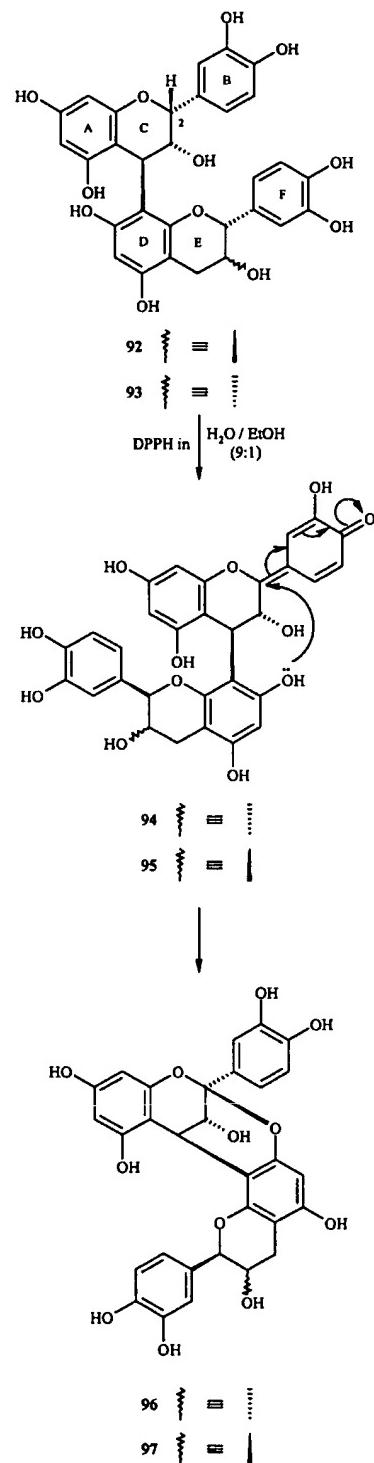
4.1 Procyandins (3,5,7,3',4'-pentahydroxylation)

The procyandins represent a dominant and widespread class of naturally occurring proanthocyanidins. New analogues that were added during the review period included procyandin B5 3'-*O*-gallate 101 from the seeds of *Vitis amurensis*.⁶³ The same source also afforded vitisinol 102 and amurensin 103 with relative configurations as indicated. Although both 102 and 103 were classified as procyandins, per definition they do not belong to this class of compounds. Vitisinol 102 is, rather, a member of the non-proanthocyanidin class with flavan or flavan-3-ol constituent units (see ref. 1 and Section 4.8), while amurensin 103 is simply a gallic acid derivative of epicatechin.

A number of "mixed" procyandins/prodelphinidins with exceptionally complex structures have been identified from the roots of *Clematis semenovii*⁶⁴ and *Rhodiola pamiroalaica*.^{65,66} Owing to the space requirements for the structures of these macromolecules, only the names of compounds given by the authors are reported. In addition the authors stated that



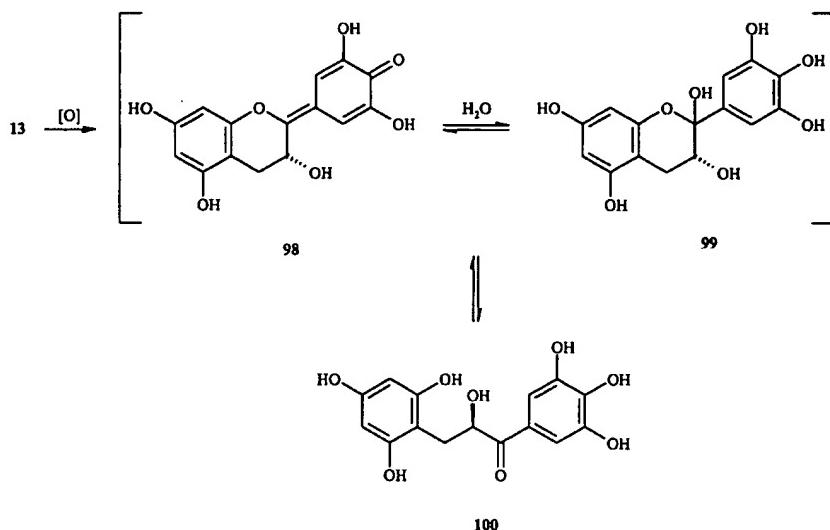
indicated configurations were relative. Thus, the analogues from *C. semenovii* are CS-3, 7-O-[6-O-galloyl- β -D-GlcP] \rightarrow 6-O- β -D-GlcP \rightarrow 6-O- β -D-GlcP \rightarrow 6-O- β -D-GlcP)-(+)-catechin-(4 α \rightarrow 8)-(-)-epigallocatechin-(4 β \rightarrow 8)-(+)-catechin-(4 α \rightarrow 8)-(-)-epigallocatechin-(4 β \rightarrow 8)-(-)-epigallocatechin-(4 β \rightarrow 8)-epigallocatechin, and CS-4, 3-O-galloyl-7-O-[6-O-galloyl- β -D-GlcP] \rightarrow 6-O- β -D-GlcP \rightarrow 6-O- β -D-GlcP)-(+)-galloycatechin-(4 α \rightarrow 8)-[(+)-catechin-(4 α \rightarrow 8)-3-O-galloyl-(-)-epigallocatechin]-2-(4 β \rightarrow 8)-epigallocatechin. The compounds from *R. panniroalaica* are RP-1, 7-O-[6-O-galloyl- β -D-GlcP] \rightarrow O- β -D-GlcP \rightarrow O- β -D-GlcP)-(+)-galloycatechin-(4 α \rightarrow 8)-(-)-epicatechin-(4 β \rightarrow 8)-epicatechin-(4 β \rightarrow 8)-(+)-catechin-(4 α \rightarrow 8)-5-O-[6-O-galloyl- β -D-GlcP] \rightarrow O- β -D-GlcP \rightarrow O- β -D-GlcP)-(+)-catechin, RP-2, 7-O-[O- β -D-GlcP] \rightarrow O- β -D-GlcP)-(-)-epicatechin-(4 β \rightarrow 6)-7-O- β -D-GlcP-(-)-epicatechin-(4 β \rightarrow 6)-3-O-galloyl-(-)-epigallocatechin-(4 β \rightarrow 6)-3-O-galloyl-5-O- β -D-GlcP-(-)-epicatechin, RP-3, 7-O-[6-O-galloyl- β -D-GlcP]-3-O-galloyl-(-)-epigallocatechin-(4 β \rightarrow 8)-[(-)-epicatechin-(4 β \rightarrow 8)-3-O-galloyl-(-)-epigallocatechin]-2-(4 β \rightarrow 8)-[5-O-(β -D-GlcP \rightarrow 6-O- β -D-GlcP)-(+)-catechin, and RP-4, 7-O-[6-O-galloyl- β -D-GlcP]-3-O-galloyl-(-)-epigallocatechin-(4 β \rightarrow 8)-[3-O-galloyl-



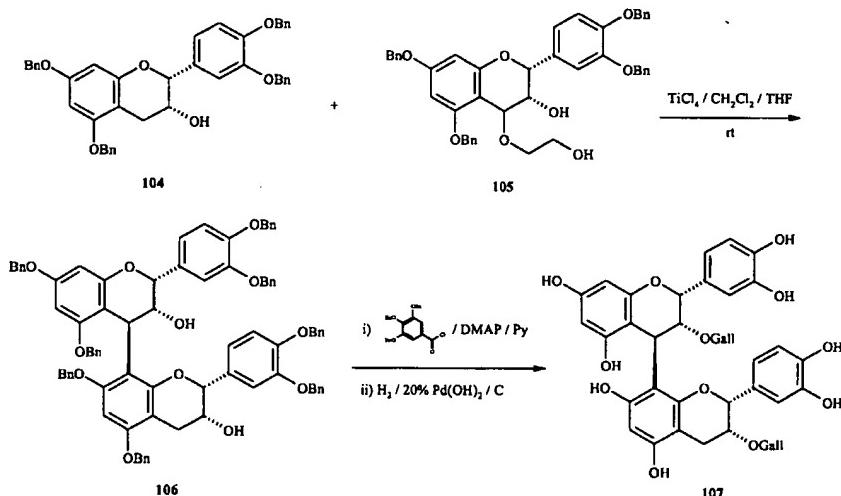
Scheme 8 Oxidative conversion of B-type procyanidins B₁ 92 and B₂ 93 into A-type compounds 96 and 97.

(-)-epicatechin-(4 β \rightarrow 8)-[3-O-galloyl-(-)-epigallocatechin]-2-(4 β \rightarrow 8)-[3-O-galloyl-(-)-epicatechin]-2-(4 β \rightarrow 8)-[3-O-galloyl-(-)-epigallocatechin].

An approach utilizing phenolic O-protected flavanyl precursors to synthesize proanthocyanidins found in cacao was recently described (Scheme 10).⁶⁷ Tetra-O-benzylepicatechin 104 was obtained *via* oxidation of tetra-O-benzylcatechin to the 3-keto derivative of type 64 by the Dess–Martin periodinane



Scheme 9 Oxidative conversion of epigallocatechin 13.



Scheme 10 Synthesis of procyanidins using phenolic *O*-protected flavanyl precursors.

followed by reduction with lithium tri-*sec*-butylborohydride in THF. Derivative 104 also served as precursor to the flavan-3,4-diol derivative 105 [C(4) stereochemistry not defined] *via* DDQ oxidation in CH₂Cl₂ containing ethylene glycol. Lewis acid (TiCl₄) catalyzed condensation of the nucleophilic flavan-3-ol derivative 104 and the electrophilic flavan-3,4-diol analogue 105 afforded epicatechin-(4β → 8)-epicatechin perbenzyl aryl ether 106. Galloylation using 3,4,5-tri-*O*-benzyl galloyl chloride in pyridine containing DMAP afforded the diester which was debenzylated by hydrogenation over Pd(OH)₂/C to give the bis-gallate 107 of procyanidin B2. Compound 107 possesses notable protein kinase C inhibiting and anticancer activity.

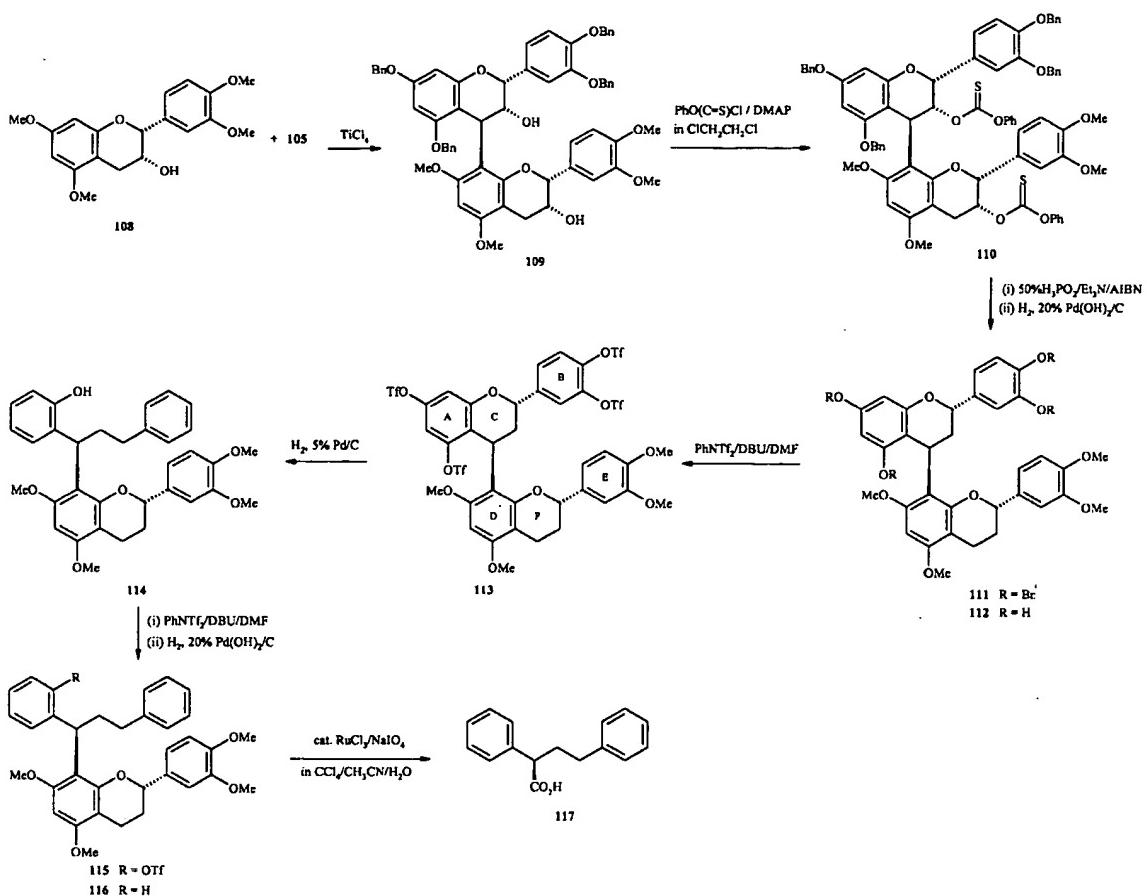
Unequivocal proof of the 4β-stereochemistry in procyanidin B2 93 [epicatechin-(4β → 8)-epicatechin] was obtained by oxidative degradation of the *O*-alkylated derivative 109 to (R)-(−)-2,4-diphenylbutyric acid 117 (Scheme 11).⁶⁸ Condensation of tetra-*O*-methyllepicatechin 108 (prepared *via* a similar procedure as for 104) with the flavan-3,4-diol derivative 105 mediated by TiCl₄, afforded the procyanidin B2 derivative 109 bearing differential protecting groups in its extender and terminating units. Thioacetylation of 109 using PhO(C=S)Cl/DMAP in 1,2-dichloroethane gave the bis[(phenoxy)thiocarbonyl] derivative 110 which was deoxygenated by means of

the Barton protocol with H₃PO₄/Et₃N/AIBN⁶⁹ to give the bis-flavan 111. Debenzylation afforded 112 which was triflated with *N,N*-bis(trifluoromethylmethanesulfonyl)aniline in DMF containing DBU. Hydrogenolysis of the tetratrilate 113 in the presence of Et₃N proceeded efficiently over Pearlman's catalyst to give the 1-flavanyl-1,3-diarylpropane 114 *via* phenol deoxygenation and scission of the benzylic etherocyclic bond of the C-ring.[†] Deoxygenation as above then gave the trisubstituted propane derivative 116 *via* triflate 115. Oxidative degradation of 116 with NaIO₄/RuCl₃ afforded the (−)-2,4-diphenylbutyric acid 117. Its 2*R* absolute configuration was established by X-ray crystal structure analysis of the (R)-(+)α-methylbenzylamine salt.

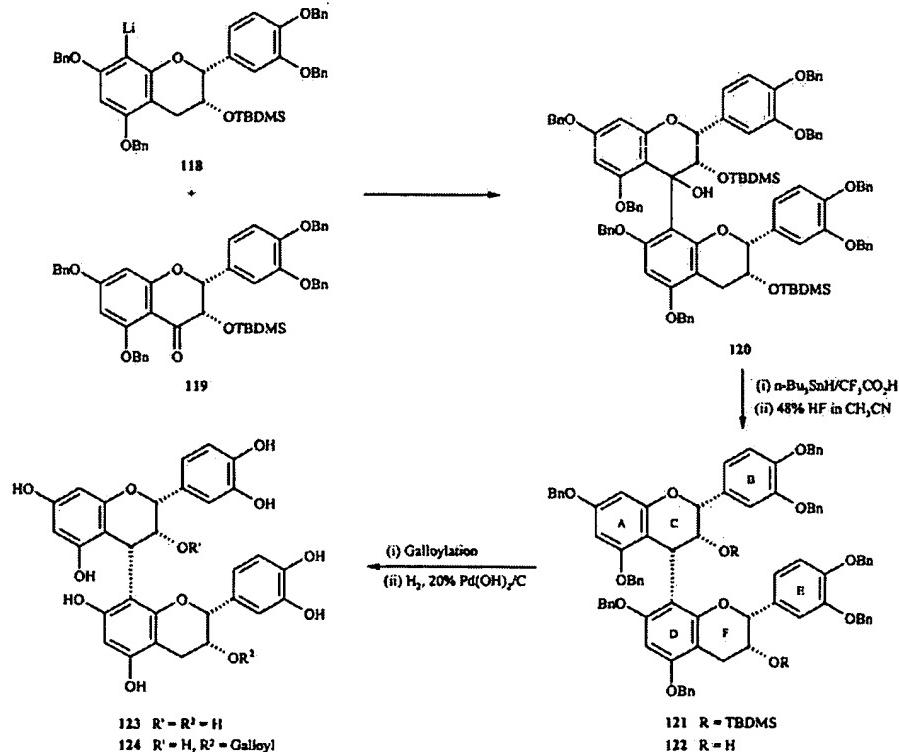
A highly stereoselective synthesis of the hitherto inaccessible, unnatural procyanidin diastereoisomer epicatechin-(4α → 8)-epicatechin 123 has been reported (Scheme 12).⁷⁰ The 8-lithio derivative 118 of the selective protected epicatechin derivative was prepared from the 8-bromoepicatechin derivative by halogen–metal exchange using *t*-BuLi in THF.[‡] Treatment of

[†] See ref. 67 for the formation of small amounts of artifacts.

[‡] The sequence in Scheme 12 was also done with 3-*O*-Bn protection instead of *O*-TBDMS.



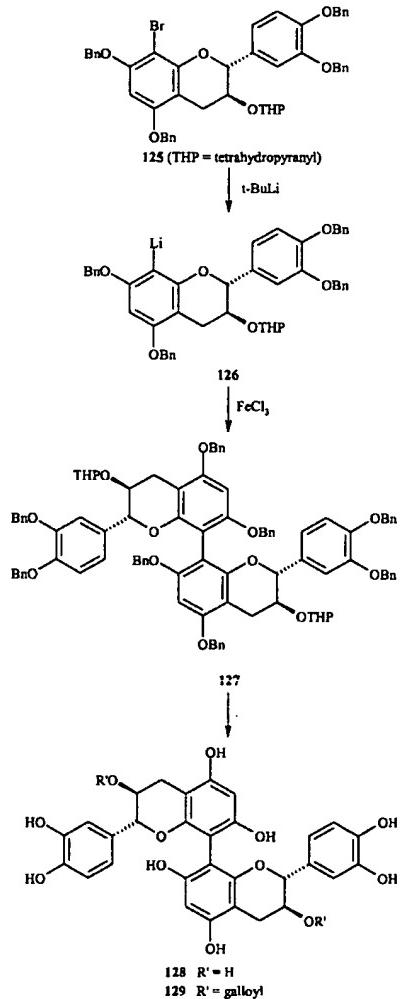
Scheme 11 Proof of 4 β -stereochemistry of procyanidin B2 via oxidative degradation of derivative 109.



Scheme 12 Synthesis of epicatechin-(4 α → 8)-epicatechin 123 and its mono-O-gallate 124.

the lithio derivative **118** with the protected 2,3-*cis*-dihydroflavonol derivative **119** afforded the biflavanoid tertiary alcohol **120** as a single isomer. This was smoothly reduced with n-Bu₃SnH/CF₃CO₂H to give the protected epicatechin-(4*a* → 8)-catechin **121** which was desilylated with HF in acetonitrile to afford **122**. Hydrogenolysis with 20% Pd(OH)₂/C then gave the C(4) (C-ring) diastereoisomer **123** of procyanidin B2. Owing to severe steric constraints at C(3)(OH) (C-ring), derivative **122** was susceptible to regioselective galloylation at C(3)(OH) (F) leading to useful synthetic access to the mono-*O*-gallate ester **124**.

A process to synthesize (6 → 6)-, (6 → 8)- and (8 → 8)-linked catechin and epicatechin dimers as well as their 3,3-di-*O*-gallate esters was patented.⁷¹ The protocol is based on the oxidative (FeCl₃) or reductive [Ni(0) reagents] coupling of protected monomers and is demonstrated in Scheme 13 for the (8 → 8)-



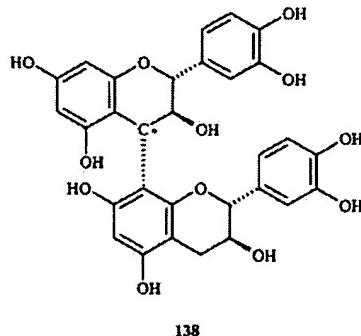
Scheme 13 Synthesis of (8 → 8)-bis-catechin **128** and its digallate **129**.

bis-catechin **128**. Halogen–metal exchange of the 8-bromocatechin derivative **125** gave the 8-lithio analogue **126** which was susceptible to oxidative coupling using FeCl₃ to give the (8 → 8)-bis-catechin **127**. The appropriate sequence of deprotection/galloylation provided access to the free phenol **128** or the 3,3-digallate ester **129**.

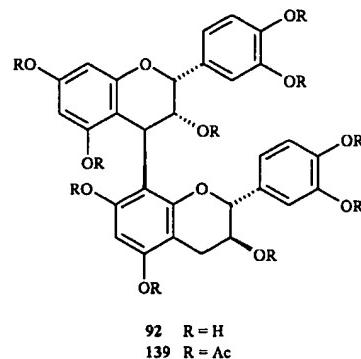
A considerable effort has been devoted to the production of, especially, ¹³C- and, to a lesser extent, also ¹⁴C-labelled catechins and proanthocyanidins. Administration of [^U-¹⁴C]-phenylalanine or [¹-¹⁴C]acetate to willow tree shoots, led to

the isolation of procyanidin B3 [catechin-(4*a* → 8)-catechin], procyanidin B6 [catechin-(4*a* → 6)-catechin], procyanidin C2 [catechin-(4*a* → 8)-catechin-(4*a* → 8)-catechin] and a related polymer of high radiopurity.⁷² The ¹³C-labelled anthocyanins, cyanidin-3-*O*-β-D-glucoside, peonidin-3-*O*-β-D-glucoside and malvidin-3-*O*-β-D-glucoside were similarly produced by incorporation of [¹-¹³C]phenylalanine into *Vitis vinifera* cell suspension cultures.⁷³

Rac 4-[¹³C]catechin **137** was synthesized by the sequence outlined in Scheme 14.⁷⁴ (*E*)-1-[¹³C]-di-*O*-benzylcaffeoic acid **131** was synthesized from CH₃-¹³CN and 3,4-di-*O*-benzylbenzaldehyde. Friedel–Crafts acylation of tri-*O*-benzylphloroglucinol **130** with **131** in TFAA afforded the labelled chalcone **132**. This was selectively deprotected with TiCl₄ and the resulting chalcone **133** was transformed into the racemic flav-3-ene **134** via successive reduction (NaBH₄) and Lewis acid (BF₃·OEt₂) cyclization. Osmium-catalyzed dihydroxylation gave the flavan-3,4-diol derivative **135** with high diastereoselectivity. Subsequent reduction with Na(CN)BH₃/HOAc gave the protected *rac*-catechin **136**, which was then hydrogenized to afford *rac* 4-[¹³C]catechin **137** (99% enrichment). The same synthetic sequence but without isotopic labelling was also used to provide access to both enantiomers of catechin.⁷⁵ The unlabelled racemic mixture **136** was resolved via esterification with the monomethyl ester of dibenzoyl-L-tartaric acid. This latter protocol in turn was then utilized to produce optically pure 4-[¹³C]catechin **137** and 4-[¹³C]epicatechin.⁷⁶ The same theme was further exploited to synthesize gram quantities of 4-[¹³C]procyanidin B3 [catechin-(4*a* → 8)-catechin] **138**.^{77,78}

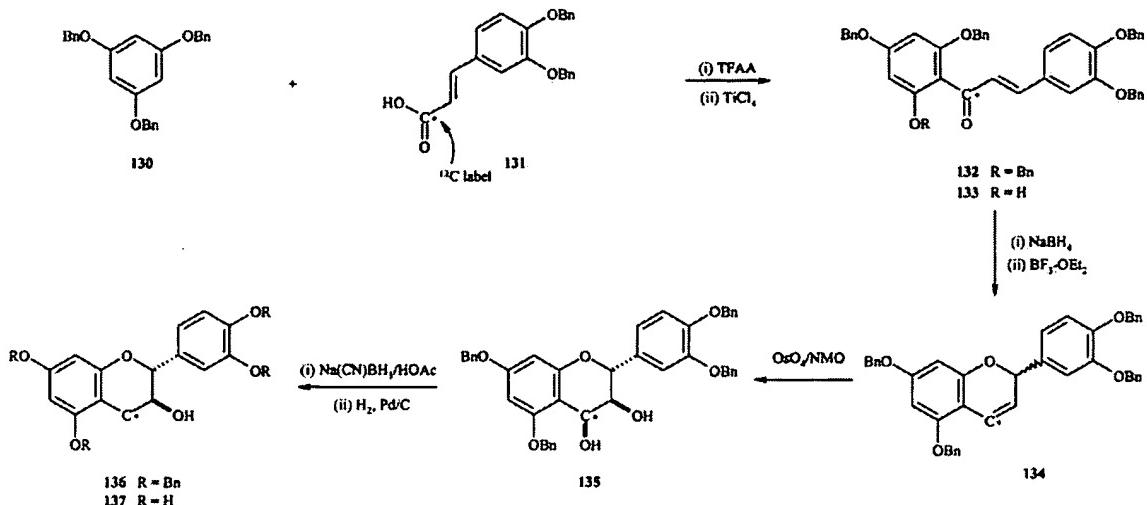


The structure of procyanidin B1 **92** was unequivocally confirmed by X-ray analysis of its deca-*O*-acetyl derivative **139**.⁷⁹



4.2 Prodelphinidins (3,5,7,3',4',5'-hexahydroxylation)

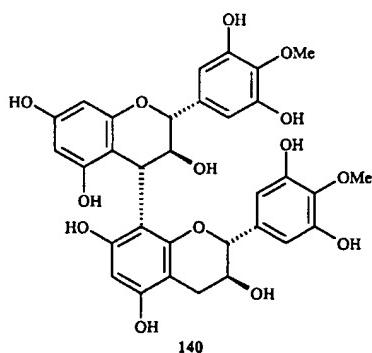
Besides the “mixed” procyanidin–prodelphinidin oligomers from *C. semenovii*⁶⁴ and *R. pamiroalaica*^{65,66} indicated in Section 4.1, the roots of the former plant also afforded a complex series of prodelphinidin oligomers.^{80,81} These are compounds CS-1, 7-



Scheme 14 Synthesis of ^{13}C -labelled *rac*-catechin 137.

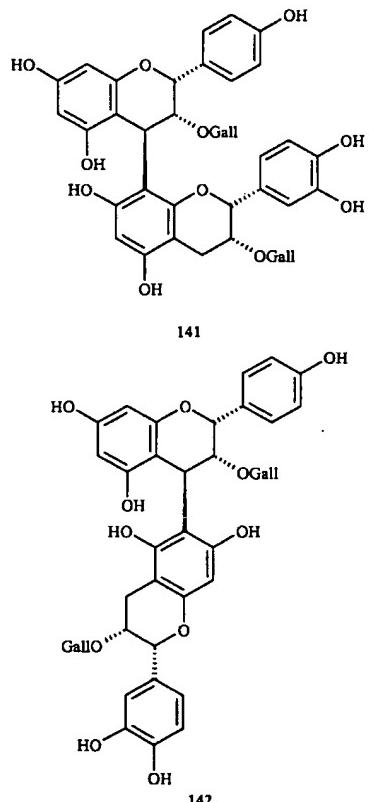
O-[6-*O*-galloyl- β -D-Glcp-6] \rightarrow *O*- β -D-Glcp-6 \rightarrow *O*- β -D-Glcp-6 \rightarrow *O*- β -D-Glcp-[+)-gallocatechin-(4 α \rightarrow 8)-(+)gallocatechin-(4 α \rightarrow 8)(-)epigallocatechin-(4 β \rightarrow 8)(-)epigallocatechin-(4 β \rightarrow 8)(-)epigallocatechin-(4 β \rightarrow 8)(+)catechin, CS-2,3-*O*-galloyl-7-*O*-(β -D-Glcp-6) \rightarrow *O*- β -D-Glcp-(-)epigallocatechin-(4 β \rightarrow 8)-[3-*O*-galloyl-(-)epicatechin-(4 β \rightarrow 8)-[3-*O*-galloyl-(-)epigallocatechin-(4 β \rightarrow 8)-[3-*O*-galloyl-5-*O*-(6-*O*-galloyl-*O*- β -D-Glcp)](-)epicatechin, rhodichimoseide, 7-*O*-[β -D-Glcp-*O*- β -D-Glcp]-3-*O*-galloyl(-)epigallocatechin-(4 β \rightarrow 8)-[3-*O*-galloyl-(-)epigallocatechin-(4 β \rightarrow 8)-3-*O*-galloyl(-)epigallocatechin and rhodichin, 7-*O*- β -D-Glcp-3-*O*-galloyl(-)epigallocatechin-(4 β \rightarrow 8)-[(-)epigallocatechin]-2-(4 β \rightarrow 8)-epigallocatechin-(4 β \rightarrow 6)-3-*O*-galloyl(-)epigallocatechin. The structures were deduced by chemical and enzymatic degradation, as well as spectral data. Rhodichimoseide and rhodichin possess hypocholesterinemic, hypolipidemic and anti-inflammatory activities.

4'-*O*-Methylgallocatechin-(4 α \rightarrow 8)-4'-*O*-methylgallocatechin 140 was obtained from the stem bark of *Stryphnodendron adstringens*.⁸² Prodelphinidin polymers of undefined structure were also obtained from white clover (*Trifolium repens L.*) flowers⁸³ and *Onobrychis viciifolia* (sainfoin).⁸⁴



4.3 Propellarionidins (3,5,7,4'-tetrahydroxylation)

In addition to the propellarionidin-type proanthocyanidins in the A-series (Section 3), e.g. 79, only two new entries into the B-class were made. 3-*O*-Galloylepiapfzelechin-(4 β \rightarrow 8)-3-*O*-galloylepicatechin 141 and 3-*O*-galloylepiafzelechin-(4 β \rightarrow 6)-3-*O*-galloylepicatechin 142 were isolated from green tea,⁸⁵ yet again demonstrating the remarkable diversity of the polyphenolic pool of this natural source.



4.4 Profisetinidins (3,7,3',4'-tetrahydroxylation) and prorobinetinidins (3,7,3',4',5'-pentahydroxylation)

No new analogues or new information relevant to the chemistry of these industrially important classes of proanthocyanidins were reported during the review period.

4.5 Proteracacinidins (3,7,8,4'-tetrahydroxylation) and promelacacinidins (3,7,8,3',4'-pentahydroxylation)

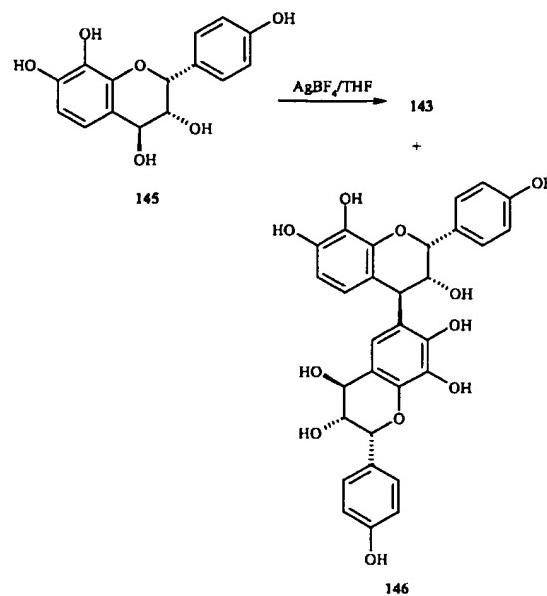
Since the oritin- and mesquitol-type structural moieties that constitute the proteracacinidin and promelacacinidin classes of proanthocyanidins, respectively, are often found in the same molecule, these compounds are grouped together.

The proanthocyanidin pool in plants usually involves the presence of carbon–carbon bonds linking predominantly flavan-3-ol constituent moieties.^{1–5} Such an ensemble of flavan-3-ol units originates *via* electrophilic aromatic substitution of flavan-4-yl carbocations (or their equivalents) presumably derived from flavan-3,4-diols and the nucleophilic centres of the *m*-oxygenated A-rings of flavan-3-ols. In the absence of these potent flavan-3-ol nucleophiles with their aptitude for the formation of C–C bonds, alternative centres emerge as participants in interflavanyl bond formation. This is especially prevalent in natural sources containing precursors with a 7,8-dihydroxy functionality of their A-rings where C–C linked proanthocyanidins are often accompanied by ether-linked analogues.¹

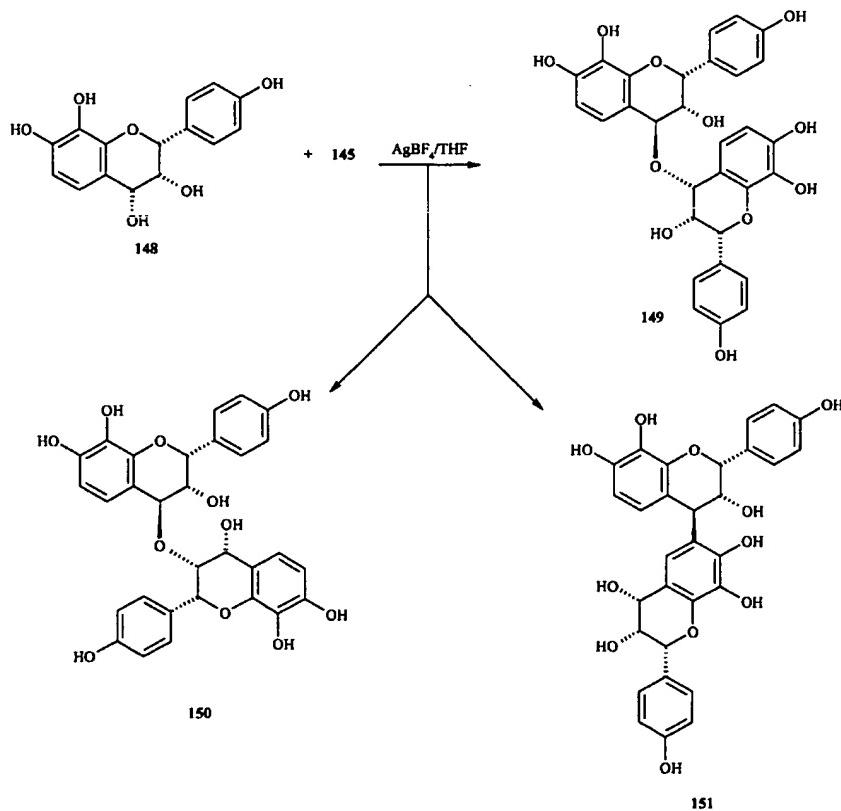
Epioritin-(4 β → 3)-epioritin-4 β -ol **143** and epimesquitol-(4 β → 4)-epioritin-4 β -ol **144**, the first biflavanoid containing both leucomelacacinidin and leucoteracacinidin units, were isolated from the heartwood of *Acacia caffra*.⁶⁶ In designing a synthetic sequence towards ether-linked proanthocyanidins, cognizance had to be taken of the acid-lability of the C(4) benzylic ether functionality. Analogue **143** was formed in low yield when epioritin-4 β -ol **145** was activated with AgBF₄ in order to induce self-condensation (Scheme 15). The C–C coupled analogue, epioritin-(4 β → 6)-epioritin-4 β -ol **146** was also formed. The stereochemical course of the reaction is explicable in terms of a neighbouring group mechanism triggered by interaction of the Lewis acid and the near-axial C(4) hydroxyl group of the flavan-3,4-diol **145**.⁶⁷ The epimesquitol-(4 β → 4)-epioritin-4 β -ol **144** and compound **146** were similarly formed when a mixture of 4 β -benzylsulfonylpimesquitol **147** and epioritin-4 β -ol was treated with AgBF₄ in THF. The same Lewis acid also catalyzed the condensation of epioritin-4 β -ol **148** and epioritin-4 β -ol **145** to afford the epioritin-(4 β → 4)-epioritin-4 α -ol **149**, epioritin-(4 β → 3)-epioritin-4 α -ol **150** and epioritin-(4 β →

6)-epioritin-4 α -ol **151** (Scheme 16). Although the yields of the ether-linked analogues were consistently below 10%, the semisynthesis provided invaluable chiroptical data facilitating establishment of the absolute configuration of this class of naturally occurring proanthocyanidins.⁶⁶

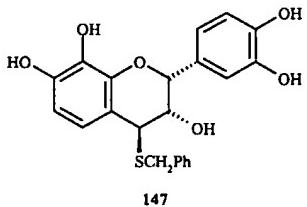
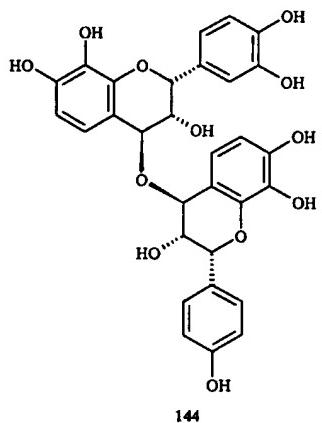
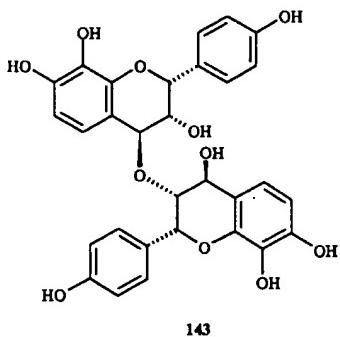
The first triflavonoids possessing both C–C and C–O–C interflavanyl bonds, epioritin-(4 β → 6)-epioritin-(4 α → 4)-



Scheme 15 AgBF₄-catalyzed self-condensation of epioritin-4 β -ol **145**.

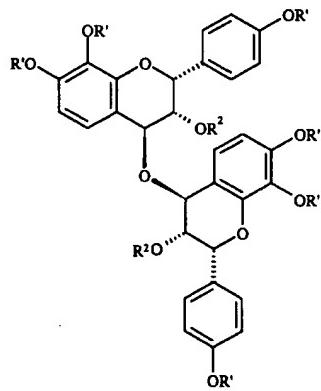
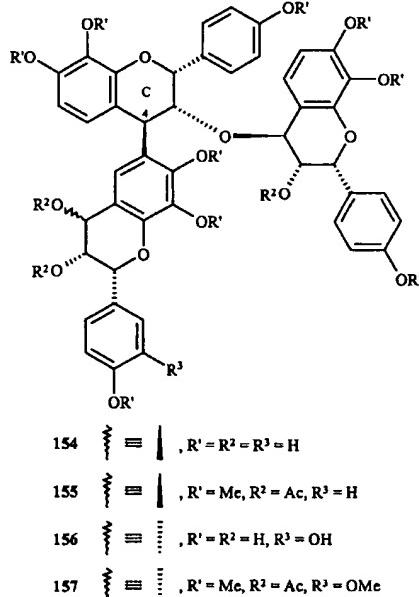
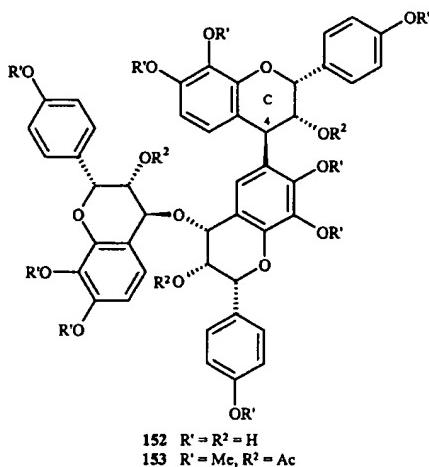


Scheme 16 Synthesis of ether-linked proteracacinidins **149** and **151** and the C–C coupled analogue **151**.

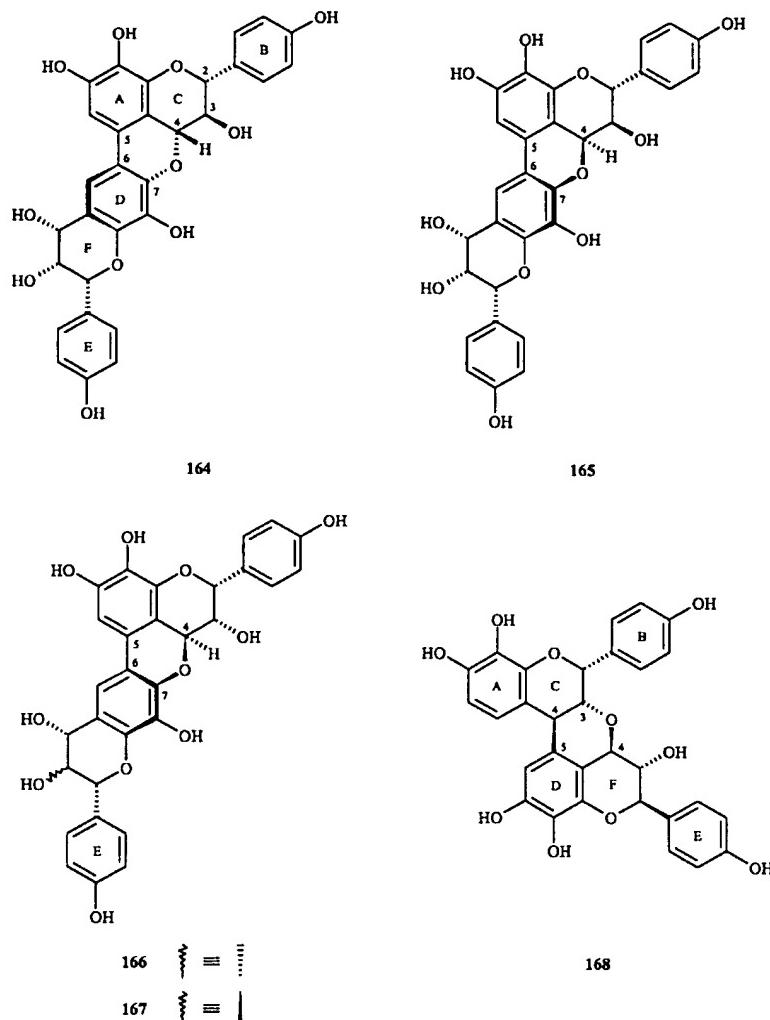


epioritin-4 β -ol **152**, epioritin-(4 β \rightarrow 3)-epioritin-(4 β \rightarrow 6)-epioritin-4 β -ol **154**, and epioritin-(4 β \rightarrow 3)-epioritin-(4 β \rightarrow 6)-epimesquitol-4 α -ol **156**, as well as the symmetrical dimeric epioritin-(4 β \rightarrow 4)-epioritin-4 β -ol **158** were also identified in the heartwood of *A. caffra*.⁸⁸

The absence of a second aromatic chromophore in close proximity of the C-4 stereocentre in ether-linked leucoanthocyanidins at both the di- and tri-meric levels precludes assessment of their absolute configuration by chiroptical methods. Trimeric derivatives **153**, **155** and **157** exhibited negative and positive Cotton effects in the *ca.* 280 and 220–250 nm regions, respectively, in their CD spectra (please note that each compound exhibits Cotton effects in the two wavelength regions). The negative Cotton effects near 280 nm probably indicated the cumulative effects of the ¹L_b transitions of all the constituent units exhibiting 2R absolute configuration.^{19,20} Positive Cotton effects in the 220–250 nm region were then reminiscent of ¹L_a transitions as well as contributions resulting from the biphenylmethylene chromophore at C(4)(C).^{89,90} However, the ethereal interflavanyl bond in both the di- and tri-meric analogues are readily susceptible to reductive cleavage with Na(CN)BH₃ in TFA/DCM which permitted the unequivocal assignment of the absolute configuration of constituent flavanyl units. Such a protocol is demonstrated in Scheme 17 for cleavage of the permethyl aryl ether diacetate **160** of epioritin-(4 β \rightarrow 4)-epioritin-4 α -ol **149**. Treatment of **160** with Na(CN)BH₃ in TFA/DCM for 45 min at 0 °C afforded epioritin-tri-O-methylether acetate **163** (65%). Under these conditions the protonated C(4) β hydroxyl bond of the C-ring is



presumably preferentially cleaved due to the anchimeric effect of the *axial* C(3)-OH bond.⁸⁷ The resulting flavan-3,4-diol derivative **162** that accompanies the epioritin derivative **163** is eventually also reduced to afford the latter compound as sole product of the reductive cleavage process. A similar protocol was also used to reductively cleave the benzylic interflavanyl ether linkages of derivatives **153**, **155**, **157** and **159**. The



absolute configuration of the flavan-3-ols could then be determined by comparison of their CD spectra¹⁹ with those of authentic samples.

The rare series of doubly-linked proteracacinidin-type oligoflavanoids was extended by identification of four new analogues, oritin-(4 α → 7,5 → 6)-epioritin-4 α -ol 164, oritin-(4 β → 7,5 → 6)-epioritin-4 α -ol 165, epioritin-(4 β → 7,5 → 6)-epioritin-4 α -ol 166, epioritin-(4 β → 7,5 → 6)-epioritin-4 α -ol 167 and epioritin-(4 β → 5,3 → 4)-oritin-4 α -ol 168.⁹¹ The UV spectra of the permethylaryl acetate derivatives of compounds 164–167 showed three major absorption bands in the 225–235, 275–285 and 315–325 (inflexion) nm regions. Their CD spectra all exhibited high amplitude Cotton effects near 225 nm (negative for 164 and positive for 165, 166 and 167) while 168 showed a positive high amplitude Cotton effect at 240 nm. The Cotton effects in analogues 164–167 result from the helicity imposed by the twisted biaryl chromophore ($\pi \rightarrow \pi^*$ transition) similar to observations in the aporphine class of benzyltetrahydroisoquinolines.⁹² Thus, the negative Cotton effect near 255 nm for 164 reflects *M*-helicity of the biaryl bond and hence (*R*) absolute configuration at C(4) (C). The positive Cotton effects in the same region for the derivatives of 165, 166 and 167 are accordingly indicative of *P*-helicity of the biaryl bond and hence (*S*) absolute configuration at C(4) (C). The high amplitude Cotton effect at 240 nm in the CD spectrum of the derivative of compound 168 indicated a C(4) (C) stereocentre carrying a β -substituent and hence (*S*) absolute configuration by application of the aromatic quadrant rule.^{93,90} The

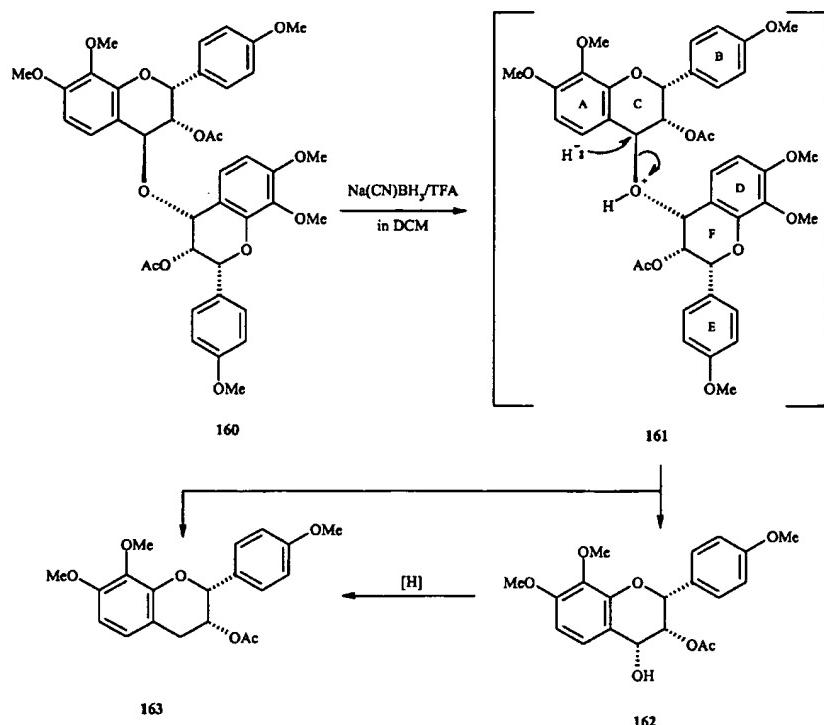
combined (4 β → 5) C–C bond and the (3 → 4)-ether linkage in 168 is a unique structural feature in naturally occurring proanthocyanidins.

4.6 Procassnidins (7,4'-dihydroxylation)

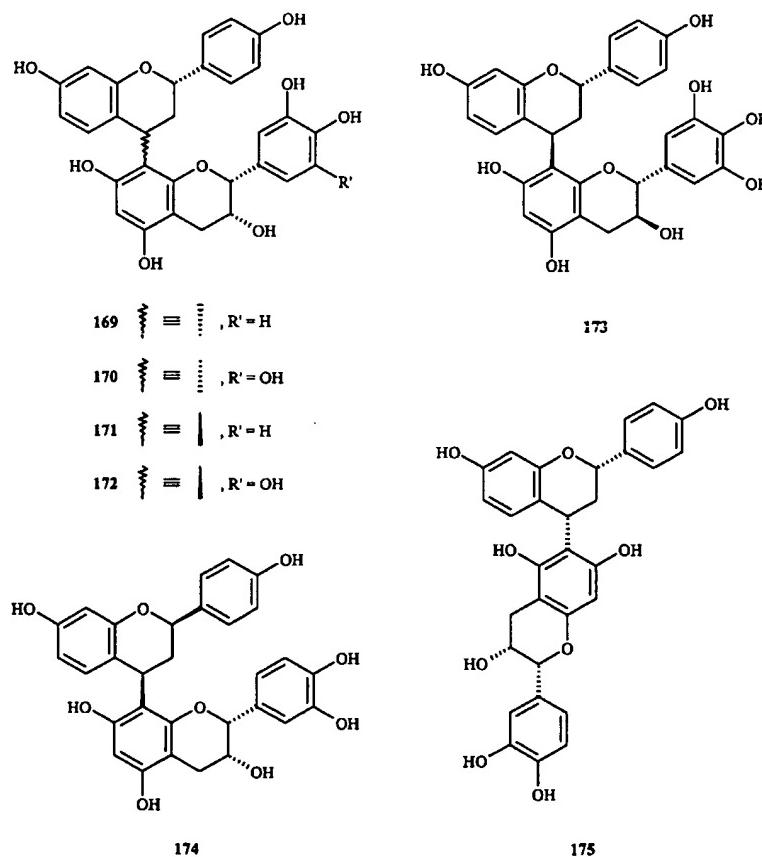
In the previous review,¹ two procassnidin analogues with catechin bottom units were listed under "Proanthocyanidins with flavan chain extender units". The procassnidins represent a rare group of naturally occurring proanthocyanidins and only four compounds have thus far been reported. Seven new analogues were identified in the bark of *Cassia petersiana*, an aqueous extract which is used in traditional African medicine to treat fevers, gonorrhoea and skin infections.⁹³ These compounds are cassiaflavan-(4 α → 8)-epicatechin 169, cassiaflavan-(4 α → 8)-epigallocatechin 170, cassiaflavan-(4 β → 8)-epicatechin 171, cassiaflavan-(4 β → 8)-epigallocatechin 172, cassiaflavan-(4 β → 8)-gallocatechin 173, *ent*-cassiaflavan-(4 β → 8)-epicatechin 174, and cassiaflavan-(4 α → 6)-epicatechin 175. Synthesis as the permethylaryl acetate derivatives was done by reduction of the flavanone, including the optically pure (2*S*)-di-*O*-methylliquiritigenin, to the flavan-4-ol which then served as electrophile in the Lewis acid (TiCl₄) catalyzed coupling with the appropriate flavan-3-ol permethylaryl ether, e.g. penta-*O*-methylepi- or -gallocatechin.⁹³

4.7 Probutinidins (7,3',4'-trihydroxylation)

The bark of *A. petersiana* also afforded three dimers with a



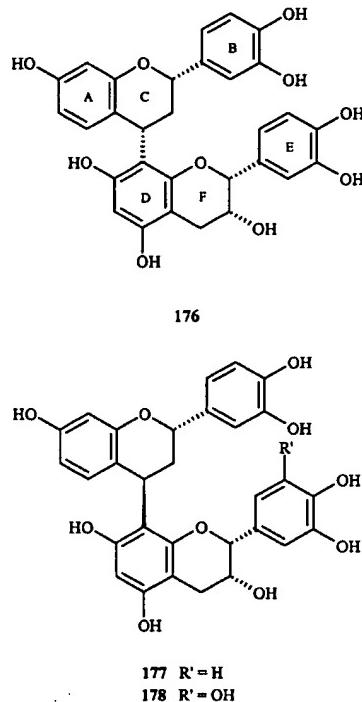
Scheme 17 Reductive cleavage of the C–O–C bond in leucoteracacinidin derivative 160.



7,3',4'-trihydroxylation chain extender.⁹⁴ Owing to the close structural relationship of the ABC moiety, *i.e.* the chain extender unit, in compounds 176–178 with the (2*S*)-7,3',4'-

trihydroxyflavanone, butin, the trivial name butiniflavan, was proposed for the (2*S*)-7,3',4'-trihydroxyflavan ABC unit. *Ent*-butiniflavan is a (2*R*)-7,3',4'-trihydroxyflavan ABC moiety

and analogues with these 7,3',4'-trihydroxyflavan chain extender units then belong to the probutinidin class of proanthocyanidins. Thus, the new compounds are butiniflavan-(4 α → 8)- and (4 β → 8)-epicatechins 176 and 177, and butiniflavan-(4 β → 8)-epigallocatechin 178. Their structures and absolute configurations were again confirmed by synthesis *via* reduction of racemic tetra-O-methylbutin to the diastereoisomeric flavan-4-ols and condensation with the relevant permethylether flavan-3-ols using TiCl₄ as Lewis acid.



4.8 Non-proanthocyanidins with flavan-3-ol constituent units

Owing to their importance for the colour and flavour of "black tea", the theaflavins continued to be the focus of much attention during the review period. Treatment of a mixture of epicatechin 49 and epigallocatechin 13 with banana fruit homogenate afforded theanaphthoquinone 181, bistheaflavins A and B, 180 and 182, respectively, and the known compound theaflavin 179 (Scheme 18).^{95,96} The genesis of these compounds was explained as follows. Oxidation of theaflavin 179 (Scheme 19) affords the *o*-quinone 183, a tautomer 184 of which undergoes hydration to give the *gem*-diol 185. Rearrangement affords the carboxylic acid 186 which is decarboxylated to the catechol derivative 187. This compound is susceptible to oxidative conversion into theanaphthoquinone 181. The 1,3-diene type functionality of the B-ring of 187 and the dienophilic type functionality of the E-ring in 183 furthermore permit an intermolecular Diels–Alder type cyclization to afford bistheaflavin B 182. The authors also related the sequence of reactions in Scheme 18 to the formation of thearubigins during tea fermentation. Theanaphthoquinone 181 was also formed when a mixture of epicatechin 49 and epigallocatechin 13 was treated with fresh tea leaf extract.⁹⁶

In vitro oxidation experiments using polyphenol oxidase (PPO) from fresh tea leaf resulted in higher content of theaflavins at pH 4.5 in comparison with pH 5.5, the normal pH of macerated tea leaf.⁹⁷ Such an increase of theaflavins is probably due to lower turnover of formed theaflavins into thearubigins. It was also demonstrated that theaflavins in black tea and

the catechins in green tea are equally effective antioxidants,⁹⁸ while epigallocatechin gallate 12, a main constituent of green tea, was demonstrated to possess potent tumor necrosis factor- α (TNF- α) release inhibiting activity.⁹⁹

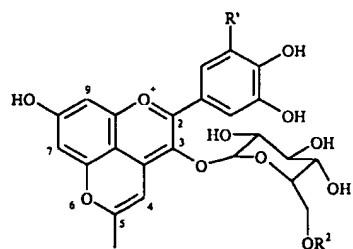
Complexation of the theaflavin group of polyphenols with caffeine is thought to be largely responsible for the formation of tea cream, the precipitate that forms as tea cools. The self-association of theaflavin 179 with caffeine was thus studied using ¹H NMR techniques.¹⁰⁰ These studies indicated that caffeine forms stacks of molecules, while theaflavin forms stable dimers. Theaflavin 179 consists of a planar benzotropolone ring system, with the two 3,4-dihydro-2H-1-benzopyran-3,5,7-triol moieties approximately orthogonal to this plane, and stacked against each other. In the dimer, two benzotropolone rings align with an antiparallel geometry. Two molecules of caffeine bind to one molecule of theaflavin in a strictly sequential manner. It was proposed that the first caffeine unit inserts between the two flavan rings, and the second then binds to the newly liberated benzopyranyl surface. A simple but very descriptive model to explain these associations/interactions was proposed (see ref. 100).

Similar studies focusing on the interactions of procyanidins with salivary proteins and other polypeptides were also published.^{101,102}

5 Miscellaneous

The colour of a large number of berries that play an important role in human nutrition, is usually associated with the presence of anthocyanin analogues. Investigation of the compounds contributing to this natural colouration thus continued during the review period.

Four new pyranoanthocyanins, pyranocyanins A and B, 188 and 190, and pyranodelphinidins A and B, 189 and 191, were isolated from the seed of *Ribes nigrum* (black currant).¹⁰³ It was subsequently demonstrated that compounds 188–191 were indeed artefacts resulting from oxidative addition of acetone, the solvent used for extraction, to the parent anthocyanins present in black currant seed.¹⁰⁴ The formation of pyranoanthocyanins was explained *via* the sequence outlined in Scheme 20. Thus, the cycloaddition between acetone and a flavylium compound 192 gives adduct 193 which is susceptible to dehydration to form intermediate 194. This is oxidized to the pyranoanthocyanins 195/196. These results clearly indicate that acetone should be avoided as solvent of choice for the quantitative extraction of plant anthocyanins.¹⁰⁵ Similar adducts resulting from the reaction between the anthocyanins and pyruvic acid excreted by yeast were also reported in 1-year-old bottled Port wines from the Duoro region.¹⁰⁶ Adduct formation apparently converts anthocyanins into stable pigments with structural features that improve their food colour properties. Evidence for the presence of products resulting from direct anthocyanin–proanthocyanidin adduct formation was also disclosed.¹⁰⁷

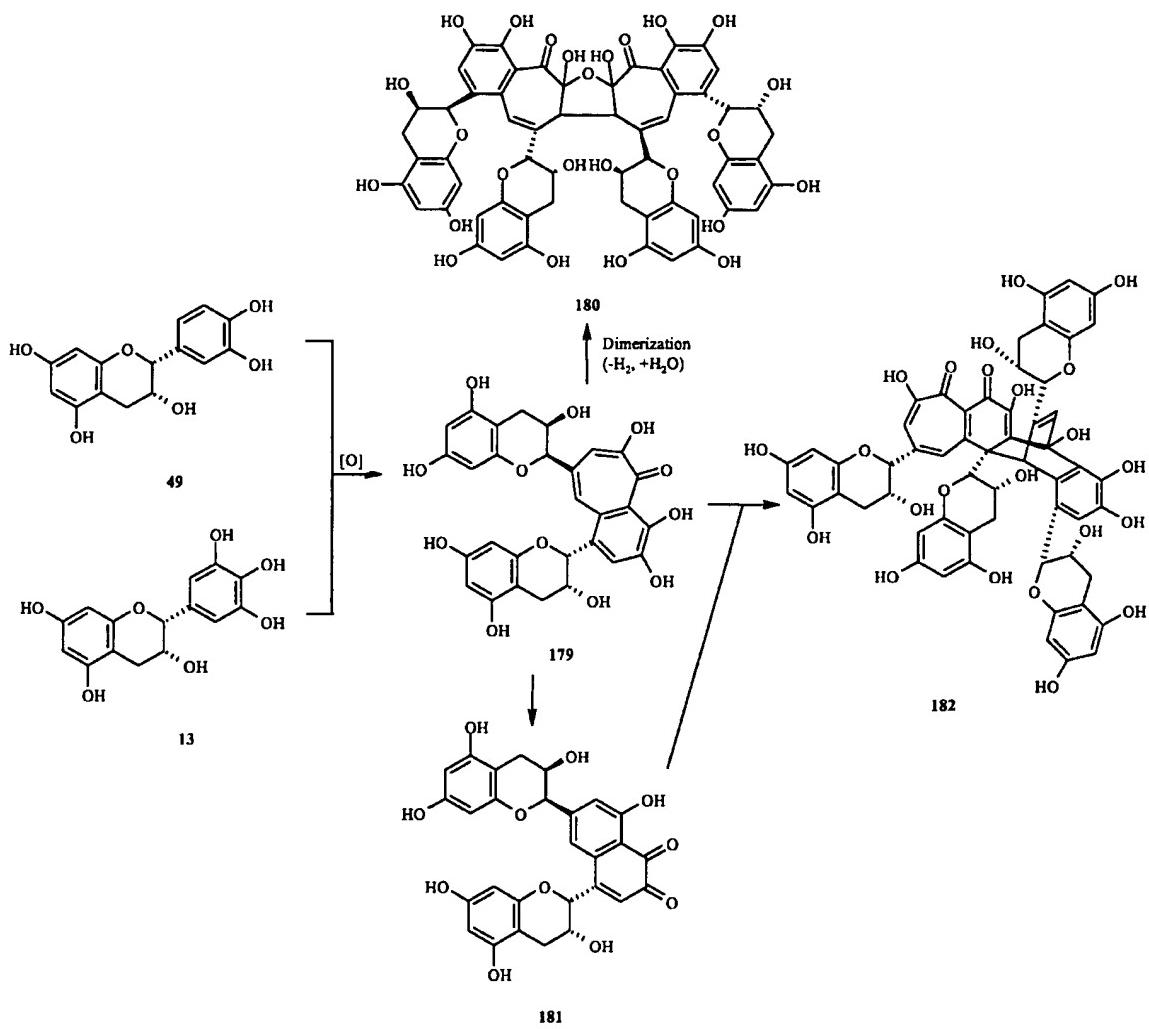


188 R' = H, R² = rhamnosyl

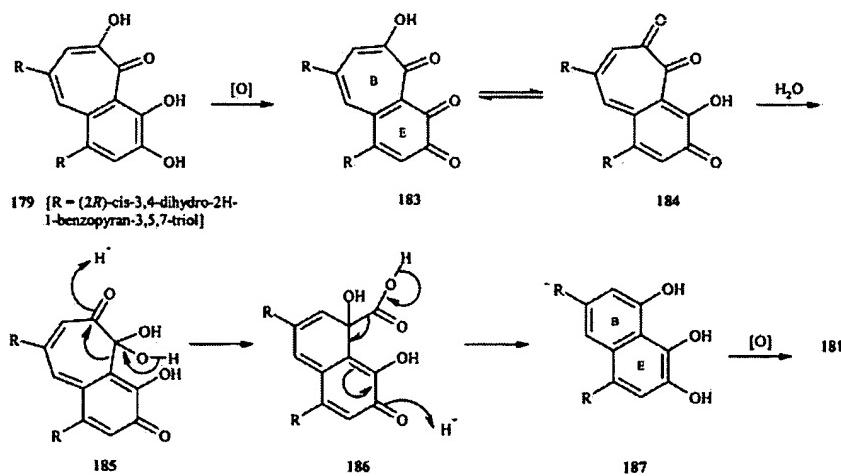
189 R' = OH, R² = rhamnosyl

190 R' = H, R² = H

191 R' = OH, R² = H



Scheme 18 Oxidation of compounds 49 and 13 using banana fruit homogenate.

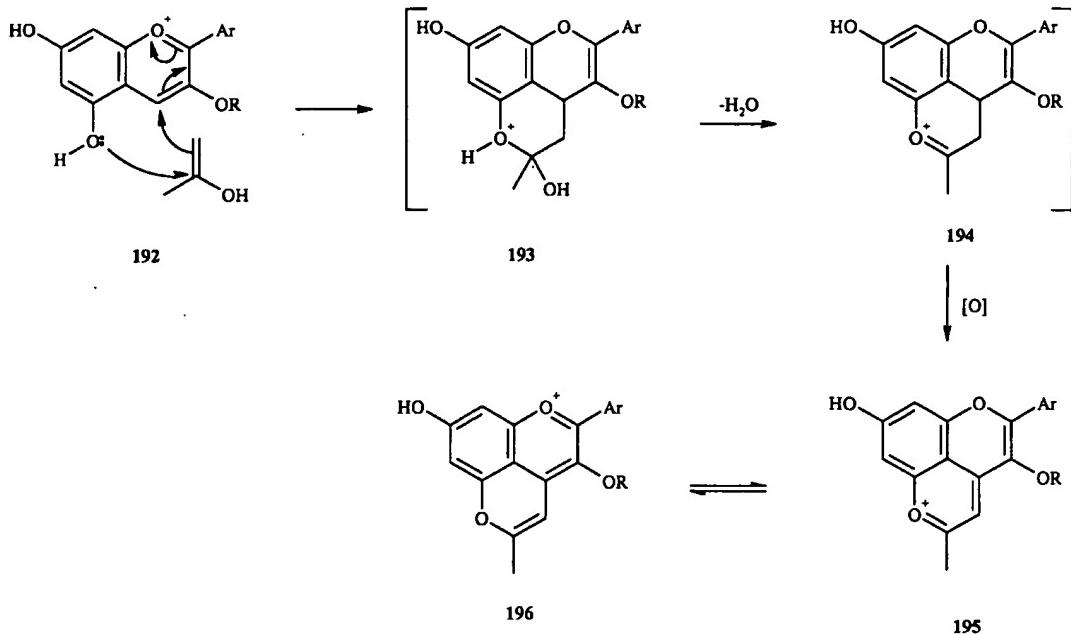


Scheme 19 Proposed mechanism for the formation of theanaphthoquinone 181.

6 HPLC/MS analysis of proanthocyanidins

Numerous methods have been developed for routine qualitative analysis of the catechins (flavan-3-ols) and proanthocyanidins up to the tetrameric level. These methods include paper

chromatography, thin-layer chromatography, countercurrent chromatography, centrifugal partition chromatography, several gel separation techniques and high-performance liquid chromatography (HPLC).^{108,109} Most of these techniques are capable of adequately separating monomers, dimers and trimers, but



Scheme 20 Proposed mechanism for the formation of pyranoanthocyanins of type 195/196.

are unable to resolve the more structurally diverse higher oligomers.¹⁰⁸

The analytical method usually employed to estimate the amount of catechins and proanthocyanidins is the colorimetric assessment of their total content after reaction with aromatic aldehydes.¹¹⁰ However, use of a spectroscopic method typically gives estimations of total flavan-3-ol content instead of the quantitative contribution of each compound within its class. Recently, this trend has changed to incorporate the use of HPLC for the quantification of individual proanthocyanidins in various food products. The most effective HPLC method for the separation of proanthocyanidin oligomers into their different molecular mass classes employs the use of normal-phase techniques. Various detection techniques have been explored. UV detection is the most common but specificity for proanthocyanidins is difficult due to the narrow range of UV absorption of many phenolics. To circumvent this problem a method was developed¹¹¹ for the postcolumn reaction of proanthocyanidins with 4-dimethylaminocinnamaldehyde to produce an adduct with absorbance at 640 nm. The various MS methods to determine the molecular composition of the constituent monomeric units in proanthocyanidin oligomers are summarized in ref. 112. Contributions focusing on proanthocyanidin analysis via the HPLC/MS protocol included a wide range of plant-derived foods and beverages,¹¹² cocoa (*Theobroma cacao*),¹¹³ quantification of procyanidins in cocoa and correlation to total antioxidant capacity,¹¹⁴ identification of procyanidins and anthocyanins in blueberries and cranberries (*Vaccinium spp.*),¹¹⁵ and analysis of polymeric proanthocyanidins from grape (*Vitis vinifera*) seeds.^{116,117} HPLC analysis of the acid-catalyzed thiolytic products provided information regarding a large range of polymerization states of the procyanidins of two cider apple varieties.¹¹⁸

The utility of the HPLC/MS protocol is demonstrated for analysis of the procyanidins from grape seeds.¹¹⁷ The HPLC profile for the grape seed extract is shown in Fig. 1(a), which demonstrates the presence of thirteen distinct UV-absorbing peaks with good baseline separation. Ultrafiltration through a 3000 Da NMWCO (nominal molecular weight cutoff) filter led to separation of the "polymeric" fraction (peak 13, Fig. 1(b)) and the lower molecular weight analogues (filtrate, Fig.

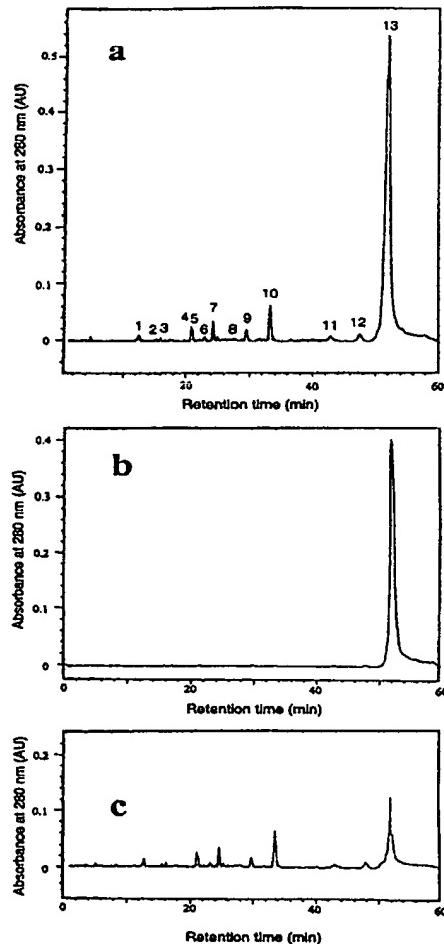


Fig. 1 Reversed-phase HPLC of grape seed extract before ultrafiltration (a), after ultrafiltration through a 3000 Da NMWCO membrane (b), the filtrate after ultrafiltration (c).

Table 1 Major m/z signals identified from peak 13 by LC-ESI/MS analysis

m/z	Compound ^{a,b}
291	P ₁
443	P ₁ G ₁
579	P ₂
731	P ₂ G ₁
867	P ₃
1019	P ₃ G ₁
1155	P ₄
1171	P ₄ G ₂
1307	P ₄ G ₁
1443	P ₅
1459	P ₅ G ₁
1595	P ₆
1731	P ₆ G ₁
1748	P ₆ G ₂
1884	P ₇
2021	P ₇ G ₁
2036	P ₇ G ₂
2172	P ₈
2188	P ₈ G ₁
2310	P ₈ G ₂
2324	P ₈ G ₁
2460	P ₉
2477	P ₉ G ₁
2612	P ₉ G ₂
2749	P ₉ G ₁
2902	P ₉ G ₂

^aTentative assignment based on molecular weights. All species tabulated were singly charged. ^bAbbreviations: P, procyanidin; P₂, procyanoanidin dimer, etc.; G, gallate; G₁, monogallate, etc.

1(c). Peaks 1–12 in Fig. 1(a) were identified by LC-ESI/MS as gallic acid (1), procyanidin trimer (P₃) (2), procyanidin tetramer (P₄) (3), procyanidin dimer (P₂) (4), procyanidin dimer (P₂) (5), procyanidin trimer (P₃) (6), catechin (7), procyanidin dimer (P₂) (8), procyanidin dimer (P₂) (9), epicatechin (10), monogalloylated procyanidin dimer (P₂G₁) (11), and epicatechin gallate (12). The major molecular ions distributed in the LC-ESI/MS spectrum m/z range of 250–3000 for peak 13 are given in Table 1 (the ESI/MS data is given in Fig. 2). Although the major ions appeared to be singly charged with some evidence of multiple charged species, Hammerstone *et al.*¹¹³ listed several multiple charged ions in their pioneering work on identification of procyanidins in cocoa. The HPLC/MS protocol is also a useful indicator of the presence of A-type proanthocyanidins which show a molecular mass of 2 units lower than that of the B-type analogues.¹¹² Although this method is useful to define the degree of polymerization and the level of derivatization, *e.g.* galloylation, it does not provide information regarding stereochemistry and mode of interflavanyl linkage(s).

7 NMR/conformational analysis of proanthocyanidins

The utilization of the full array of modern ¹H and ¹³C NMR methodology, as well as the implementation of molecular mechanics and molecular orbital calculations that were discussed in the previous review,¹ are now being used routinely in the analysis of the NMR and conformational properties of the proanthocyanidins. A useful summary of NMR studies relevant to the conformation of polyflavanoids and their association with proteins was also published.¹¹⁹

8 Effects of proanthocyanidins on human nutrition and health

The proanthocyanidins are widely distributed in nature and are often the active compounds of the medicinal plants in which they occur. Reports of several *in vitro* assays demonstrate

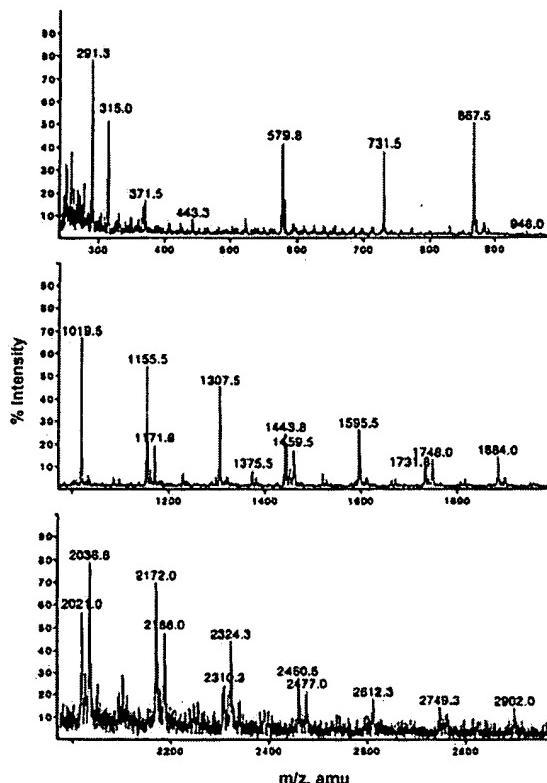


Fig. 2 ESI/MS data for the procyanidin polymer peak of grape seed extracts. Data is represented in three m/z ranges: 250–1000, 1000–2000 and 2000–3000.

potentially significant interactions with biological systems such as antiviral, antibacterial, molluscidal, enzyme-inhibiting, antioxidant and radical-scavenging properties.¹²⁰ Their tendency to interfere with biological systems results, at least in part, from the characteristic ability to form complexes with other biomolecules.¹²¹ The increasing interest in the use of "natural remedies" and of appropriate diets to control disease and illness has been paralleled, over the past twenty years, by studies whose aim has been to pin-point the origins of the particular biological activities observed. Notable studies in this area have been made by several groups worldwide and were summarized by Haslam.¹²² A number of other useful contributions pertaining to the nutritional and health promoting properties of the proanthocyanidins and related polyphenols are listed as refs. 123–130. Insofar as the possible modes of action of natural polyphenols present in foodstuffs and beverages, and as constituents of herbal medicines, is concerned there is circumstantial *in vitro* evidence that they act in at least three general areas, *i.e.* transition metal ion complexation, as antioxidants and by complexation with macromolecules such as peptides, proteins and polysaccharides.

In summary, the proanthocyanidins have continued to receive a considerable amount of attention, both from the chemistry and biological research spheres. There is now a firm foundation from which journeys aimed at comprehending the mode(s) of action of these important biomolecules may be launched.

9 Acknowledgements

Financial support by the Research Institute of Pharmaceutical Sciences and by the United States Department of Agriculture, Agriculture Research Service Specific Cooperative Agreement No. 58-6408-2-0009, is gratefully acknowledged.

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